



MENU SELECTION

THE GEORGIAN TERRACE BY S^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

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

TIER ONE

\$35 per person

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

TIER TWO

\$41 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 Starbuck's regular and decaffeinated coffee and Tazo select teas

TIER THREE

\$50 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 Starbuck's regular and decaffeinated coffee and Tazo select teas

BREAKFAST ENHANCEMENTS *(Minimum Order 10)*

\$7 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

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



THE GEORGIAN TERRACE BY **SOOTHERLY**
ATLANTA'S MODERN CLASSIC

BREAKFAST BUFFETS

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

PEACHTREE BREAKFAST

\$46 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 | \$6 per person |
| Assorted individual cereals with 2% and whole milk | \$5 per person |
| Stone ground grits with farmhouse cheddar | \$6 per person |
| Buttermilk biscuits & country sausage gravy | \$6 per person |
| Belgian waffles vanilla whipped cream, fresh berries, chocolate sauce, toasted pecans, maple syrup | \$5 per person |
| Smoked Atlantic salmon, capers, dill cream cheese, red onion, chopped egg | \$13 per person |
| Omelet Station: whole eggs, egg beaters, mixed peppers, tomatoes, mushrooms, onions, spinach, ham, sausage, bacon, cheddar, swiss, pepperjack** | \$14 per person |
| Tureen of oatmeal accompanied by brown sugar, cinnamon & raisins | \$5 per person |

Peachtree breakfast buffet includes freshly brewed Starbuck's 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

 **Omelete Station attendant required: \$150 per attendant, 1 attendant per 50 guests



THE GEORGIAN TERRACE BY STRIBERLY
 ATLANTA'S MODERN CLASSIC

BRUNCH BUFFET

HOME

MIM'S BRUNCH BUFFET

\$54 perperson

BREAKFAST BRUNCH

Fresh sliced seasonal fruit and berries Fresh baked muffins and danish

BREAKS

Sliced breakfast breads

LUNCH

Fresh scrambled eggs

Applewood smoked bacon - *or* - turkey bacon (*select one*)

HORS D'OEUVRES

Pork sausage - *or* - chicken sausage (*select one*)

Peach brioche french toast

CARVING STATION

Warm maple syrup

Breakfast potatoes with peppers & onions

Honey butter, preserves and cream cheese

DISPLAY

ACTION STATION

Choice of one salad

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

RECEPTION PKG

Mixed greens, cherry tomatoes, cucumbers, shredded carrots, balsamic vinaigrette

DINNER

Local greens, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette

BAR BEVERAGES

Summer salad, seedless cucumbers, red onions, feta cheese, red wine vinaigrette

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

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

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



THE GEORGIAN TERRACE BY STRIBERLY
ATLANTA'S MODERN CLASSIC

PLATED BREAKFAST

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAY

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

BUILD YOUR OWN PLATED BREAKFAST:

\$32 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

\$32 per person

served with Chef's signature breakfast potato

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

BREAKFAST ENHANCEMENTS

Fresh sliced seasonal fruit (priced with a breakfast)

\$5 per person

Individual yogurt parfaits, seasonal berries, housemade granola, honey

\$6 per person



THE GEORGIAN TERRACE BY SOTHERLY
ATLANTA'S MODERN CLASSIC

THEME BREAKS

| | | |
|---|---|------------------------|
| HOME | CHOCOHOLIC BREAK | \$21 per person |
| BREAKFAST BRUNCH | Chocolate chip cookies, brownies, blondies, M&Ms, mini candy bars Chocolate milk, assorted soft drinks, Starbucks coffee and Tazo tea | |
| BREAKS | | |
| LUNCH | MUNCHY TIME BREAK | \$19 per person |
| HORS D'OEUVRES | Popcorn, cracker jacks, potato chips, warm pretzels with cheese sauce Assorted soft drinks, bottled water, Starbucks coffee and Tazo tea | |
| CARVING STATION | TAKE A HIKE BREAK | \$20 per person |
| DISPLAY | Individual flavored yogurts, organic granola, dried fruits, peanuts, almonds, and Bare Naked granola bars | |
| ACTION STATION | Assorted soft drinks, Powerade, bottled water, Starbucks coffee & Tazo tea | |
| RECEPTION PKG | CUPCAKE BREAK | \$18 per person |
| DINNER | 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 | |
| BAR BEVERAGES | Assorted soft drinks, Starbucks coffee, and Tazo tea | |
| | ULTIMATE PB&J BREAK | \$19 per person |
| Theme breaks are based on 30 minute serve time | Deep fried mini sandwiches including assorted PP&J, Fluffernutter, & Nutella chocolate milk shots, Starbucks coffees, Tazo teas, assorted regular & diet soft drinks | |
| Theme breaks have a minimum of 10 guests | | |
| No minimum of guest for the Half / All Day Beverages | MEDITERRANEAN BREAK | \$27 per person |
| Add theme breaks to your "all day beverages" for a reduced price | 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 | |
| <i>All Prices do not include 24% service charge or 8.9% sales tax and are extra</i> | HALF / ALL DAY BEVERAGES | \$19 / \$35 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" | \$22 / \$39 per person |
| | All day beverages plus mid morning and mid afternoon snacks AM - whole fresh fruit / PM - chef's choice cookies or brownies | |



THE GEORGIAN TERRACE BY SUTHERLAND
ATLANTA'S MODERN CLASSIC

A LA CARTE BREAK ITEMS

BEVERAGE OPTIONS

FOOD OPTIONS

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAY

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

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

Thirty Minute Coffee Break

Starbucks Coffee(s) & Tazo Select Teas \$10.00 PER PERSON

Starbucks® Regular - *or* - Decaffeinated Coffees

\$80.00 PER GALLON EACH (18 - 20 cups)

Tazo® Hot Tea Selection

\$80.00 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*

\$5.00 PER BOTTLE

Bottled Water - Sparkling*

\$6.00 PER BOTTLE

Assorted Juices*

\$5.00 PER BOTTLE* / \$20.00 PER CARAFE (serves 4 - 6 cups)

Assorted Diet and Regular Softdrinks*

\$5.00 EACH

Bottled Powerade*

\$5.00 EACH

Half / All Day Beverages

Starbucks® Coffee and Tazo® Tea Selection

Assorted Regular and Diet Soft Drinks

Sparkling and Still Bottled Waters

\$19.00 PER PERSON / \$35.00 PER PERSON

Assorted House Made Breakfast Breads

\$5.00 PER PERSON - \$48.00 PER DOZEN

Assorted Breakfast Pastries

\$5.00 PER PERSON - \$48.00 PER DOZEN

Yogurt Parfaits INDIVIDUAL

\$6.00 EACH

Sliced Fresh Seasonal Fruit

\$8.00 PER PERSON

Whole Fresh Seasonal Fruit

\$4.00 EACH / \$48.00 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

\$22.00 PER PERSON / \$39.00 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 SPINERLY
ATLANTA'S MODERN CLASSIC

LUNCH BUFFETS

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

BUILD YOUR OWN LUNCH BUFFET

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

| | | |
|-------------------|---|-----------------|
| TIER ONE | Choose one salad, two entrées, one dessert | \$52 per person |
| TIER TWO | Choose two salads, two entrées, two desserts | \$55 per person |
| TIER THREE | Choose three salads, three entrées, three desserts | \$61 per person |

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 25 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 STRIBERLY
 ATLANTA'S MODERN CLASSIC

| | | |
|------------------|---|-----------------|
| HOME | DELI - make your own sandwich | \$45 per person |
| BREAKFAST BRUNCH | Chef's seasonal soup | |
| BREAKS | Mixed field greens salad with cherry tomatoes, cucumbers, shredded carrots, balsamic and ranch dressing | |
| LUNCH | Cured ham, smoked turkey breast, roast beef | |
| HORS D' OEUVRES | Cheddar, Swiss and pepper jack cheeses | |
| CARVING STATION | Lettuce, tomato, onion and pickles | |
| DISPLAYS | Mayo & mustard | |
| ACTION STATION | Assorted sliced breads | |
| RECEPTION PKG | Fresh sliced fruit with seasonal berries | |
| DINNER | Brownies & blondies | |
| BAR BEVERAGES | | |
| | DELI - chef constructed sandwiches | \$49 per person |
| | <i>Choice of soup</i> | |
| | Tomato bisque, roasted cauliflower, chicken gumbo, minestrone | |
| | <i>Choice of two salads</i> | |
| | 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 | |
| | <i>Choice of three sandwiches</i> | |
| | 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 Starbuck's 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 STRIBERLY
ATLANTA'S MODERN CLASSIC

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D' OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

SOthern and Healthy at Heart lunch buffets includes iced tea, freshly brewed Starbuck's 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

\$52 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

\$52 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 SOTHERLY
ATLANTA'S MODERN CLASSIC

HOME

LATIN

\$52 per person

BREAKFAST BRUNCH

Mexican chopped salad, crisp romaine, tomatoes, black beans, fresh corn, radish

BREAKS

Black bean hummus, tortilla chips

LUNCH

Choose two entrées

HORS D' OEUVRES

Chicken mole

Chipotle grilled skirt steak

CARVING STATION

Barbacoa pork

DISPLAYS

Seared citrus grouper

ACTION STATION

Fiesta rice

Refried beans

RECEPTION PKG

Sautéed peppers and onions Sour cream, guacamole and salsa Flour

DINNER

and corn tortillas

BAR BEVERAGES

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 SHERATON
ATLANTA'S MODERN CLASSIC

PLATED LUNCH

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D' OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

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

\$50 per person

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

\$47 per person

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

\$43 per person

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

\$43 per person

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

\$49 per person

Grilled vegetable napoleon, robust marinara, herb ricotta

\$38 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 STRIBERLY
ATLANTA'S MODERN CLASSIC

HORS D'OEUVRES

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

*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 | \$6 per piece |
| Smoked salmon, dill cream fraiche, capers, rye crisp | \$8 per piece |
| Sweet milk biscuit, ricotta, orange onion jam | \$7 per piece |
| Ahi tuna, wasabi, soy, toasted sesame | \$8.5 per piece |
| Sockeye salmon, micro herb salad, lemon, salmon roe | \$8.5 per piece |
| Shrimp cocktail shooter, diced tomato, horseradish | \$8 per piece |
| Bay scallop, cauliflower puree, smoked bacon | \$8.5 per piece |
| Watermelon spoon, goat cheese, mint | \$7 per piece |

HOT

| | |
|---|-----------------|
| Baked potato bites, sour cream, smoked bacon, chive | \$6 per piece |
| Mini Jonah crab fritter, spicy rémoulade, cilantro | \$7 per piece |
| Lemongrass glazed chicken skewer | \$6 per piece |
| Bourbon glazed skirt steak skewer | \$7 per piece |
| Shrimp tempura, sweet chili sauce | \$8.5 per piece |
| Chicken and waffle, chipotle honey | \$7 per piece |
| Brie purse raspberry, almonds | \$6 per piece |
| Mini beef wellington, red wine shallot reduction, parsley | \$6 per piece |
| Mini chicken wellington, lemon pepper veloute | \$7 per piece |
| Kung pow chicken lolipop, peanuts | \$8 per piece |
| Seared lamb, mint pesto | \$8.5 per piece |
| BBQ pork biscuit, pulled pork, peach bbq, chow chow | \$7 per piece |



THE GEORGIAN TERRACE BY STRIBERLY
ATLANTA'S MODERN CLASSIC

CARVING STATIONS

HOME **CAJUN INJECTED AIRLINE TURKEY BREAST** (serves 40) \$325 each
 Southern cornbread stuffing, sage gravy, orange cranberry sauce

BREAKFAST BRUNCH

BREAKS

LUNCH

MOLASSES MUSTARD GLAZED PORK LOIN (serves 40) \$325 each
 Roasted fingerling potatoes, edamame succotash, apple rosemary jus

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

COLA MARINATED & HOUSE SMOKED BEEF BRISKET (serves 30) \$375 each
 Napa cabbage slaw, angry cukes, peach bbq sauce

RECEPTION PKG

DINNER

BAR BEVERAGES

SLOW ROASTED PRIME RIB (serves 40) \$475 each
 Buttermilk whipped potatoes, horseradish cream, red wine demi

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

GARLIC & HERB RUBBED LAMB LOIN (serves 40) \$425 each
 Herb roasted sweet potatoes, mint pesto, mayo, ginger ale jus

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 SUTHERLAND
 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

\$16 per person

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

Add capocollo, prosciutto & finocchiona salame - \$14 per person

CHEESE

\$20 per person

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

Add brie, manchego and truffle pe corino - \$15 per person

VEGETABLE CRUDITÉ

\$10 per person

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

Add hummus -or- pimento cheese - \$6 each per person

FRESH FRUIT

\$15 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 SUTHERLAND
ATLANTA'S MODERN CLASSIC

ACTION STATIONS

| | | |
|-----------------------|---|-----------------|
| HOME | PASTA | \$25 per person |
| BREAKFAST BRUNCH | <i>Choice of two pastas</i> | |
| BREAKS | Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini, macaroni | |
| LUNCH | <i>Choice of two sauces</i> | |
| HORS D'OEUVRES | Marinara, pesto cream, alfredo, garlic, velvety cheese sauce & white wine broth | |
| CARVING STATION | Accompanied with caramelized onions, mushrooms, kalamata olives, roasted red peppers, artichokes, Italian sausage, parmesan cheese red pepper flakes, | |
| DISPLAYS | Served with artisan breads | |
| ACTION STATION | Add: | |
| RECEPTION PKG | <i>grilled chicken \$5 per person -or- baby shrimp \$7 each per person (select 0 - 2)</i> | |
| DINNER | <i>gluten free pasta available for additional \$3 per person</i> | |
| 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

MAC & CHEESE

\$18 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

\$22 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 SUTHERLAND
ATLANTA'S MODERN CLASSIC

HOME

SLIDER

\$18 per person

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

Angus beef and turkey sliders
Served with slider buns, assorted cheeses, pickles, angry cukes,
bibb lettuce, sliced roma tomatoes, sliced vidalia onions, ketchup,
mayo and mustard
Herb & garlic pomme frites

****Veggie option available upon request****

SEAFOOD SLIDER

\$28 per person

Grilled mini crab cakes, jumbo sea scallops, shrimp boudin
Served with buns, brussels kraut, sautéed peppers & onions and
assorted cheeses
Tartar sauce, cocktail sauce, dijon mustard
Truffle pomme frites

STIR FRY

\$25 per person

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

RED VELVET WAFFLE AND CHICKEN STATION

\$25 per person

Mini red velvet waffles, southern fried chicken breast, arugula,
jalapeno maple syrup, Edgar's Truth bourbon bacon

*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*



THE GEORGIAN TERRACE BY SUTHERLAND
ATLANTA'S MODERN CLASSIC

DESSERT RECEPTION STATIONS

HOME

COOKIES & BROWNIES

\$36 per dozen

BREAKFAST BRUNCH

Chef's choice of freshly baked assorted cookies and brownies

BREAKS

CUPCAKES

LUNCH

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

\$36 Per Dozen

HORS D'OEUVRES

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

\$48 Per Dozen

CARVING STATION

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

DISPLAYS

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

ACTION STATION

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

RECEPTION PKG

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

DINNER

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

BAR BEVERAGES

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

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

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

\$23 per person

Dessert stations have a minimum of 25 guests

Mini pecan pies

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

Turtle brownies

Key lime bites

Culinarian service fee of \$150 for ice cream station

Chocolate dipped rice krispy treats, assorted miniature

cupcakes, assorted mousse shooters, Napoleons

Starbucks regular and decaffeinated coffees, Tazo select teas

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



THE GEORGIAN TERRACE BY SUTHERLAND
ATLANTA'S MODERN CLASSIC

RECEPTION PACKAGE

\$100 per person

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

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 SUTHERLAND
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

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

BUILD YOUR OWN DINNER BUFFET

| | | |
|-------------------|---|------------------|
| TIER ONE | <i>Choose one salad, two entrees, two desserts</i> | \$77 per person |
| TIER TWO | <i>Choose two salads, two entrees, two desserts</i> | \$87 per person |
| TIER THREE | <i>Choose three salads, three entrees, three desserts</i> | \$103 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

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



THE GEORGIAN TERRACE BY STRIBERLY
 ATLANTA'S MODERN CLASSIC

PLATED DINNERS

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

Plated dinner includes iced tea, freshly brewed Starbuck's 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 \$70 per person

Sautéed Grouper - fresh citrus, thyme shallot broth \$78 per person

Pan Seared Salmon - grapefruit and chive dill buerre blanc \$70 per person

Roasted Berkshire Pork Loin - apple tarragon jus \$70 per person

Grilled Filet Mignon - rosemary merlot demi \$85 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** \$100 per person

Seared Petite Filet, rosemary demi & **Grilled Local Shrimp** \$92 per person

Seared Petite Filet, rosemary demi & **Grilled Salmon** \$90 per person

Seared Petite Filet, rosemary demi & **Maine Diver Scallops** \$95 per person

Seared Petite Filet, rosemary demi & **Herb Roasted Chicken Breast** \$85 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 STRIBERLY
ATLANTA'S MODERN CLASSIC

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

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 SUTHERLAND
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

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

| | Platinum | Gold | Silver | Silver/Gold/Platinum Beer & Wine Only |
|-------------|----------|------|--------|---------------------------------------|
| One Hour | \$30 | \$27 | \$25 | One Hr \$22/\$24/\$26 |
| Two Hours | \$48 | \$44 | \$40 | Two Hr \$35/\$37/\$39 |
| Three Hours | \$63 | \$59 | \$55 | Three Hr \$47/\$49/\$51 |
| Four Hours | \$75 | \$70 | \$65 | Four Hr \$57/\$59/\$61 |
| Five Hours | \$87 | \$81 | \$75 | Five Hr \$67/\$69/\$71 |

| | Platinum | Gold | Silver |
|-----------------|------------------|----------------------|-------------------|
| Vodka | Grey Goose | Tito's | New Amsterdam |
| Gin | Bombay Sapphire | Tanqueray | Hayman's |
| 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 Reposado | 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 SHERATON
ATLANTA'S MODERN CLASSIC

HOME

HOSTED CONSUMPTION BAR- (priced per drink)

Requires one bartender per 75 guests

BREAKFAST BRUNCH

Platinum Liquor

\$13 per drink

Gold Liquor

\$11 per drink

BREAKS

Silver Liquor

\$10 per drink

LUNCH

Imported Beer

\$8.5 per drink

Domestic Beer

\$7.5 per drink

HORS D'OEUVRES

Silver/Gold/Platinum Wine

\$45 / \$50 / \$55 per bottle

Cordials

\$12 per drink

CARVING STATION

Soft Drinks & Juices

\$5 per drink

Bottled Water

\$5 per drink

DISPLAYS

ACTION STATION

CASH BAR- (priced per drink)

Requires one bartender & one cashier per 75 guests

RECEPTION PKG

DINNER

Platinum Liquor

\$15 per drink

Gold Liquor

\$13 per drink

Silver Liquor

\$12 per drink

Imported Beer

\$9 per drink

Domestic Beer

\$9 per drink

Silver/Gold/Platinum Wine

\$10 / \$11 / \$12 per drink

Cordials

\$12 per drink

Soft Drinks & Juices

\$5 per drink

Bottled Water

\$5 per drink

BAR BEVERAGES

| | Platinum | Gold | Silver |
|-----------------|------------------|----------------------|-------------------|
| Vodka | Grey Goose | Tito's | New Amsterdam |
| Gin | Bombay Sapphire | Tanqueray | Hayman's |
| 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 Reposado | Corazon Blanco | Cimarron Reposado |
| Cordials | Kahlua | Balieu'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 SOTTERLEY
ATLANTA'S MODERN CLASSIC