



RENAISSANCE® ATLANTA AIRPORT GATEWAY HOTEL

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RENAISSANCE®
HOTELS

2081 CONVENTION CENTER
CONCOURSE
ATLANTA, GEORGIA 30337
(470) 306 0100

BREAKFAST

Continental Breakfast

Basic Continental | \$30 per person

Individual Bottled Fruit Juice

Sliced Fresh Fruit & Seasonal Berries

Greek Yogurt

Fresh Baked Gourmet Pastries, Croissants, & Muffins with Butter & Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Mid Flight Continental | \$34 per person

Individual Bottled Fruit Juice

Sliced Fresh Fruit & Seasonal Berries

Greek Yogurt

Fresh Baked Gourmet Pastries, Croissants, & Muffins with Butter, Butter & Fruit Preserves

Choice of: Oatmeal with Brown Sugar, Pecans and Craisins **OR** Geechie Boy Grits with Cheese, Bacon Bits, & Butter

Fresh Start Continental | \$36 per person

Individual Bottled Fruit Juice

Sliced Fresh Fruit & Seasonal Berries

Greek Yogurt

Fresh Baked Gourmet Pastries, Croissants, & Muffins with Butter & Fruit Preserves

Oatmeal with Brown Sugar, Pecans and Craisins

Ham, Egg, and Cheese Whole Wheat Croissants Sandwiches

All Breakfasts Include: Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Buffets not available for less than 10 guests.

Breakfasts are based on 1 1/2 hours of service. Prices are per person.

A customary 25% taxable service charge and sales tax will be added to the prices

BREAKFAST

Breakfast Buffets

Our buffets are prepared to serve a minimum of 20 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests.

Traditional Breakfast Buffet | \$40 per Person

Individual Bottled Fruit Juice
Sliced Fresh Fruit & Seasonal Berries
Fresh Baked Gourmet Pastries, Croissants, & Muffins with Butter & Fruit Preserves
Greek Yogurt
Cage Free Scrambled Eggs
Hickory Smoked Bacon
Chicken Apple Sausage
Oven Roasted Potatoes with Grilled Vegetables
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Georgia Grown Breakfast Buffet | \$44 per Person

Individual Bottled Fruit Juice
Sliced Fresh Fruit & Seasonal Berries
Fresh Baked Gourmet Pastries, Croissants, & Muffins with Butter & Fruit Preserves
Greek Yogurt
Geechie Boy Grits
Cage Free Scrambled Eggs
Southern Biscuits and Sausage Gravy
Country Ham
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

All Breakfasts Include: Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

For groups of 10 to 24 guests, additional service fee of \$200 will be applied.

Buffets not available for less than 10 guests.

Breakfasts are based on 1 1/2 hours of service. Prices are per person.

A customary 25% taxable service charge and sales tax will be added to the prices.

BREAKFAST

Plated Breakfast

All entrees are served with Breakfast Bakeries, Orange Juice, Regular & Decaffeinated Coffee, & Assorted Teas

Eggspectation | \$30 per person

Cage Free Scrambled Eggs

Choice of: Hickory Smoked Bacon **OR** Chicken Apple Sausage

Fresh Sliced Fruit & Oven Roasted Country Potatoes

Cinnamon Apple French Toast | \$30 per person

Thick-Cut French Toast with Cinnamon Apples with Maple Syrup and Butter

Choice of: Hickory Smoked Bacon **OR** Chicken Apple Sausage

Fresh Sliced Fruit

The Ultimate Benny | \$32 per person

Country Ham with Two Poached Eggs with Hollandaise

Served on Fried Green Tomatoes

Side of Fresh Sliced Fruit & Oven Roasted Potatoes

Substitute Crab Cakes or Smoked Salmon | \$8

Enhancements

Grilled Flat Iron Steak | \$10

Chicken Apple Sausage Links | \$3

Fresh Fruit Salad | \$8

Fresh Berries, Granola, and Vanilla Yogurt Parfaits | \$8

Prices are per person. A customary 25% taxable service charge and sales tax will be added to the prices.

BREAKFAST

Enhancements

Action Stations – minimum of 30 guests

\$13 per person per station | Chef Required at \$175 per station

Omelet Station | Omelets Prepare to Order with Diced Onions, Peppers, Bacon, Sausage, Tomatoes, Mushrooms, Ham, Feta, Cheddar, and Swiss Cheese

Waffle Station | Fruit Compote, Pecans, Butter, and Warm Selection of Syrups

Fresh Pressed Breakfast Juice Station | \$10 per person

\$18 per person station | Chef Required at \$175 per station

Fried Chicken and Waffle Station | Fruit Compote, Pecans, Butter, and Warm Selection of Syrups

Per Piece

Hard Boiled Eggs | \$3 each

Greek Yogurts | \$7 each

Sausage, Egg and Cheese Biscuits or Spicy Chicken Biscuits | \$9

Sausage, Egg & Cheese Croissant Sandwich | \$9 each

Ham, Egg & Cheese Croissant Sandwich | \$9 each

Spinach, Sautéed Mushrooms, Tomato, Feta & Egg Whites Burrito | \$9 each

Bacon, Onion, and Guyere Tart | \$9

Quiche with Spinach, Roasted Tomatoes & Goat Cheese | \$9

Per Person

Assorted Cereals with Milks & Bananas | \$5 per person

Fresh Cut Fruit & Berries | \$10 per person

Geechie Boy Grits with Cheese, Bacon Bits, & Butter | \$8 per person

Southern Biscuits & Sausage Gravy | \$9 per person

Oatmeal with Brown Sugar, Pecans, & Craisins | \$8 per person

Smoked Salmon, Capers, Red Onions, Tomatoes, Hard Boiled Eggs & Bagels | \$12 per person

COFFEE BREAK

A La Carte Snacks

Something Salty & Savory

Bags of Chips, Pretzels and Popcorn | \$6 each

House Made Tortilla Chips, Salsa and Guacamole | \$8 per person

Deluxe Mixed Nuts | \$32 per pound

Kim and Scott Pretzels with gourmet mustard | \$45 per dozen

Pimento Cheese with Pretzel Crisps | \$9 per person

Boiled Peanuts | \$8 per person

Candied Bacon Deviled Eggs | \$48 per dozen

Keep it Light & Healthy

Seasonal Whole Fresh Fruit | \$4 each

Kind Bars | \$6 each

Bags of Trail Mix | \$6 each

Fresh Sliced Fruit & Berries | \$10 per person

Make your own Yogurt Parfait with Fresh Berries & House Granola | \$8 per person

Black Bean, Avocado, & Original Humus with Malibu Carrots, Baby Peppers and Pita | \$12 per person

Chocolate Dipped Strawberries | \$51 per dozen

Baked & Sweet

Assorted Candy Bars | \$6 each

Candied Bacon | \$6 per person

King of Pops | \$8 each

Cinnamon Buns | \$48 per dozen

Assortment of sweets to include Pralines, Saltwater Taffy and Peanut Butter Balls | \$12 per person

Assorted House Baked Cookies or Fudge Brownies or Blondies | \$45 per dozen

House Baked Bacon Chocolate Chip Cookies | \$48

French Macaroons | \$48 per dozen

Banana Bread Slice | \$48 per dozen

COFFEE BREAK (Continued)

A La Carte Beverages

Pepsi products, regular and diet | \$6 each

Bottled waters | \$6 each

Sparkling Water | \$7 each

Bottled fruit juices | \$7 each

Cold Press Juices | \$9 each

Vitamin Waters | \$7 each

Bango Cold Press Coffee | \$8 each

Illy Cold Coffee | \$9 each

Sugar Free and Regular Red Bull Energy Drinks | \$8 each

Lemonade or Flavored Iced Tea | \$45 per gallon

Freshly Brewed Regular, Decaffeinated Coffee, or Assorted Hot Teas | \$90 per gallon

Freshly Brewed Regular, Decaffeinated Coffee, or Assorted Hot Teas | \$60 per half gallon

Coffee Service Only | \$18 Per Person

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
(Based on 30 minutes of Service and Minimum of 25 people)

Coffee & Soda | \$21 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
Pepsi Products, Regular and Diet Sodas and Bottled Water
(Based on 30 minutes of Service and Minimum of 25 people)

Continuous Beverage Service | \$39 per person

Freshly Brewed Regular and Decaf Coffee and Assorted Hot Teas
Infused Water and Sparkling Waters
Regular and Diet Pepsi Products
Unlimited Beverage Service up to 8 Hours

A customary 25% taxable service charge and sales tax will be added to the prices.

COFFEE BREAK

All Day Break Packages

Executive | \$59 per person

Day Break

Individual Bottled Fruit Juice

Sliced Fresh Fruit & Seasonal Berries

Greek Yogurt

Fresh Baked Gourmet Pastries, Croissants, & Muffins

Individual Peanut Butter, Butter & Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Assorted Pepsi Products, Bubly Sparkling Waters, and Infused Water

Mid-Morning

Beverage Refresh

Afternoon

Assorted House Baked Cookies

Beverage Refresh

Senior | \$65 per person

Day Break

Individual Bottled Fruit Juice

Sliced Fresh Fruit & Seasonal Berries

Greek Yogurt

Fresh Baked Gourmet Pastries, Croissants, & Muffins Individual Peanut Butter, Butter & Fruit

Preserves Hickory Smoked Bacon, Egg, & Cheese Croissant

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Assorted Pepsi Product, Bubly Sparkling Waters, and Infused Water

Mid-Morning

Kind Bar & Whole Fruit

Beverage Refresh

Afternoon

Individual Chef Selection of Snacks

Beverage Refresh

A customary 25% taxable service charge and sales tax will be added to the prices.

Based on thirty minutes of food service per break period (Coffee, Decaf, Hot Tea, Sodas & Waters replenished throughout the meeting). Prices are per person for groups of 10 or more.

THEMED REFRESHMENT BREAKS

Themed Refreshment Breaks

Themed Breaks Include Pepsi Products, Regular & Diet, Infused Water, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas. Based on 30 minutes of Service.

Juice It Up | \$25 per person (attendant required, \$175 | one per 40 guests)

Energy drinks blended fresh for you, select two from the following

- Bananas, strawberries, orange juice, flaxseeds, almond milk, vanilla, cinnamon
- Kale, avocado, flaxseeds, red seedless grapes, lemon juice, coconut water
- Spinach, carrots, red beet, orange, cashew, lemon juice, celery
- Cucumbers, celery, apple juice, spinach, kale and ginger

Cookie Jar Break | \$25

Baked Cookies (Chocolate Chip, Oatmeal, and Sugar) Fudge Brownies
2% and Skim Milk

The Masters | \$26 per person

Miniature Pimento Cheese & Chicken Salad Sandwiches
Boiled Peanuts & Moon Pies
Green Apples
Arnold Palmer Beverage (Tea and Lemonade)

Build Your Own Trail Mix | \$26 per person

Roasted Almonds, Honey Roasted Peanuts, Craisins, Salted Cashews, Wasabi Peas, Sunflower Seeds,
Banana Chips, Yogurt Covered Pretzels, Plain M&Ms

THEMED REFRESHMENT BREAKS (Continued)

Themed Refreshment Breaks Continued

Themed Breaks Include Pepsi Products, Regular & Diet, Infused Water, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas. Based on 30 minutes of Service.

Small Bite | \$27 per person

Smoked Chicken Salad & Caprese Lettuce Wraps

Yogurt Covered Pretzels & Salted Peanuts

Bite Size Cheesecakes

Sweet Tooth | \$27 per person

French Macaroons

Pecan Tarts and Lemon Bars

Chocolate Barks

The Fiesta | \$29 per person

Warm Tortilla Chips with “Build Your Own” Perfect Dip

Dips to include warm Queso, Guacamole, Salsa, Sour Cream & Pico de Gallo

Miniature Chicken, Cheese, & Vegetable Quesadillas

Churros with Chocolate & Caramel

Homerun | \$29 per person

Miniature Corn Pups to include Relish, Ketchup, Mustard & Mayo

Build Your Own Loaded Cheese Fries

Cotton Candy

Energize Me | \$29 per person

Yogurt Parfait Bar: Greek Yogurt, Fresh Seasonal Berries, Crushed Mixed

Nuts & Locally Raised Honey

Kind Bars

Malibu Carrots, Miniature Peppers & Pita Boats served with Black Bean &

Original Hummus

Smoothie Shooters

LUNCH

Plated Lunch

All Luncheon Selections Include Rolls and Butter, Your Choice of Salad and Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea. If more than one entrée selection is requested, price will be based on the highest price entrée (and starch and vegetable selections will be the same). Please limit your selections to 2 choices.

Entrée Selections

Shrimp N' Grits | \$47 per person

Smothered Shrimp with Andouille Sausage & Geechie Boy Creamy Parmesan Grits, and Artisan Bread

Grilled Sirloin | \$48 per person

with Red Chili Sauce, Red Potatoes, Charred Corn Hash

Maple Mustard Glazed Roasted Chicken | \$44 per person

Roasted Fingerling Potatoes with Grilled Asparagus & Baby Sweet Peppers

Mediterranean Spiced Salmon | \$46 per person

Cilantro Lemon Quinoa with Cherry Tomatoes, Seedless Cucumber, Red Onion, Kalamata Olives & Feta Cheese

LUNCH (Continued)

Plated Lunch

All Luncheon Selections Include Rolls and Butter, Your Choice of Salad and Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea. Please limit selection to one salad and dessert.

Salad or Soup Selections

- Roasted Corn Chowder
- Mixed Field Greens with Grape Tomatoes, Julienne Carrots and Cucumbers with Herb Buttermilk Dressing
- Boston Bibb Lettuce with Bacon, Shallots, Roasted Tomatoes, Vidalia Onion Crisp, with Herb Buttermilk Dressing
- Spinach Salad with Candied Pecans, Dried Cranberries, Feta and Oranges with a Peach Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese, Sourdough Croutons with a Garlic Anchovy Vinaigrette

Dessert Selections

- Gourmet Chocolate Cake
- New York Style Cheesecake with Berry Compote
- Carrot Cake with Cream Cheese Frosting
- Red Velvet Cake
- Pecan Pie
- Sliced Fruit with Chantilly Cream

LUNCH (Continued)

Small Group Lunch Buffets

Only for Groups of 10 to 20 Guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Iced Tea. Maximum Service Time of One Hour.

That's a Wrap | \$45 per person

Mixed Greens with Assorted Toppings, Balsamic Vinaigrette and Herb Buttermilk Dressing

Pre Made Wraps to Include:

- Southwest Chicken Fajita Wrap with Roasted Peppers, Lettuce, Pico de Gallo, Guacamole, Shredded Monterey Jack Cheese & Spring Greens
- Turkey Club with Hickory Smoked Bacon, Lettuce, Tomato, Mayonnaise & Swiss Cheese
- Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash & Portobello Mushrooms, Whole Wheat Tortilla

Assorted Gourmet Chips

House Baked Chocolate Chip Cookies

The Hanger | \$45 per person

Spring Mix with Candied Pecans, Crumbled Blue Cheese, Sliced Strawberries, Mandarin Oranges, Raspberry Vinaigrette Dressing

Rotisserie Chicken

Zesty Roasted Potatoes

Local Vegetable Medley

Warm Rolls and Butter

New York Style Cheesecake

LUNCH (Continued)

Small Group Lunch Buffets

Only for Groups of 10 to 20 Guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Iced Tea. Maximum Service Time of One Hour.

Little Taste of Italy | \$47

Caesar Salad with Croutons, Asiago and Caesar Dressing

Italian Antipasto Salad

Grilled Chicken Piccata

Rigatoni with Roasted Elephant Garlic, Fresh Herbs, Extra Virgin Olive Oil, Preserved Lemon

Seasonal Roasted Vegetables

Warm Garlic Breadsticks

Chocolate Chip Cannolis

Take Me Out to the Ballgame | \$47

Southern Potato Salad

Cucumber and Tomato Salad

Southern BBQ Chicken with Coca Cola BBQ Glaze

Grilled Angus Burgers

Assorted Buns

Sliced Tomatoes, Cheeses, Onions, Lettuce, Pickles, & Traditional Condiments

Tater Tots

Chocolate Peanut Butter Pie

LUNCH (Continued)

Lunch Buffets

Our buffets are prepared to serve a minimum of 21 guests. For groups of 10 to 20 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One and a Half Hours.

Fresh Market Delights | \$52 per person

Chef Selection of Soup
Broccoli Salad
Cilantro Lemon Quinoa with a Red Wine Vinaigrette
Smoked Brisket Sliders with Cider Bourbon Sauce & Pickled Poblano slaw
Pressed Turkey Reuben with Fontina Cheese
Sundried Tomato, Basil & Mozzarella Grilled Cheese
Assorted Gourmet Chips
Cream Cheese Brownie
Snickerdoodle Cookies

El Fresco | \$52 per person

Smoked Chicken Tortilla Soup
Southwest Chopped Salad with Lemon Herb Vinaigrette
Roasted Corn and Pepper Salad with Lime, Cumin and Cilantro Vinaigrette
Smoked Jalapeno Chicken Fajitas with Poblano Peppers and Cremini Mushrooms
Grilled Carne Asada
Green Chili Rice
Drunken Pinto Beans with Cilantro and Pork Belly
Fresh Tortilla Chips with Queso
Warm Flour Tortillas, Shredded Jack Cheese, Pico De Gallo, Roasted Jalapenos,
Sour Cream, Guacamole, and Roasted Tomato Salsa
Tres Leches
Apple Empanadas with Cinnamon Sugar

add Shrimp Diablo | \$55

A customary 25% taxable service charge and sales tax will be added to the prices.

LUNCH (Continued)

Lunch Buffets

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One and a Half Hours.

It's Greek To Me | \$52

Greek Salad with Feta, Kalamata Olives, Cucumber, Tomatoes and Greek Vinaigrette
Greek Halloumi and Grilled Vegetable Salad
Tabbouleh, with Bulgur Wheat, Tomatoes, Parsley, Lemon & Mint
Greek Gyro (Beef)
Grilled Chicken Souvlaki
Warm Pita, Feta & Tzatziki Sauce
Lemon Roasted Potatoes
Pan Roasted Vegetables
Mini Baklava
Greek Yogurt with Honey & Nuts

Island Life | \$55 per person

She Crab Soup
Spinach Salad with Mango and Red Onion with Honey Lime Vinaigrette
Red Pepper Cabbage Slaw
Pulled Pork Butt
Coconut Shrimp
Jerk Chicken Breast
Rice and Peas
Fried Okra
Lemon Coconut Cake
Key Lime Pie

A customary 25% taxable service charge and sales tax will be added to the prices.

LUNCH (Continued)

Lunch Buffets

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One and a Half Hours.

Auto Pilot | \$55

Mushroom Bisque
Fresh Field Greens, Assorted Toppings and Selection of Dressings
Tomato, Cucumber and Feta Salad
Pepper Crusted Beef Medallions with Thyme au Jus
Marinated Oven Roasted Chicken
Grilled Sea Bass, Jalapeno Peach Mint Salsa
Garlic Mashed Potatoes
Roasted Cauliflower and Sweet Baby Peppers
Assorted Rolls and Butter
Assorted Truffles and Fruit Tarts

Gateway Grilled and Greens | \$58

Lentil Soup
Market Style Artisan Greens, Shredded Carrots, Diced Cucumbers, Chickpeas, Roasted Corn, Cherry Tomatoes, Candied Pecans, Kalamata Olives, Soy Ginger Vinaigrette, Lemon Vinaigrette, and Avocado Ranch
Quinoa Salad with Cucumbers, Tomatoes, Citrus, Basil & Mint
Mustard Glazed Salmon
Sliced Grilled Chicken
Flat Iron Steak
Mashed Cauliflower with Goat Cheese & Chives
Petite Rolls & Butter
Mini Tartlets
Flourless Chocolate Cake

A customary 25% taxable service charge and sales tax will be added to the prices.

Box LUNCH

Box Bites | \$40 Per Person

All Box Bites to Include:

Individual Bag of Gourmet Chips, Seasonal Whole Fresh Fruit and a Soft Drink **OR** Bottled Water per person

Bag Lunch Selections:

Select up to Three of the Sandwiches or Salad below to create your own boxed lunch. Please select the same Salad and Sweet Treat for the entire group. Exact quantities of each selection due with final guarantees.

Grilled Skirt Steak

Pickled Red Onion, avocado, and lime crema served on focaccia bread

The Vegetarian

Portobello Mushroom with Mozzarella Cheese, Yellow Tomato, Pesto Spread served on ciabatta bread

Chicken Banh Mi

Pickled vegetable relish, cucumber slice, shredded lettuce, cilantro served on a French baguette

Oven Roasted Turkey Breast

Multigrain Bread with roasted peppers, low-fat cream cheese spread with chives, and Boston Bibb lettuce

Chicken Quinoa Salad

Cilantro Lemon Quinoa with Cherry Tomatoes, Seedless Cucumber, Red Onion, Kalamata Olives and Feta Cheese with Grilled Chicken

Choice of Salad:

Macaroni Salad with Ham & Cheddar Cheese, Sopressata Basil Mozzarella Pasta Salad **OR** Roasted Fingerling Potato Salad

Choice of Sweet Treat:

Chocolate Chip Cookie, Snickerdoodle, **OR** Blondie

A customary 25% taxable service charge and sales tax will be added to the prices.

DINNER

Plated Dinner

Please select a Choice of Salad or Soup, Entrée and Dessert. All dinners include Service of Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas. If more than one entrée selection is requested, price will be based on the highest price entrée (and starch and vegetable selections will be the same). Please limit your selections to 2 choices.

Entrée Selections

Sweet Tea Brined Chicken Breast | \$56 per person

Sorghum Butter Glaze, Yukon Gold Mashed Potatoes and Seasonal Vegetables

Hickory Smoked Pork Chop | \$59 per person

Herbed Quinoa and Broccolini

Bacon Wrapped Georgia Trout | \$63 per person

Roasted Fingerling Potatoes and Grilled Asparagus and Baby Sweet Peppers

Roasted Grouper Filet | \$63 per person

Crispy Caper Vinaigrette, Carolina Gold Rice and Seasonal Vegetables

Sweet Water Braised Short Ribs | \$65 per person

Geechie Boy Cheese Grits and Roasted Baby Squash

Pan Seared Filet Mignon | \$68 per person

Peppercorn Merlot, White Truffle Whipped Potatoes and Root Vegetable Medley

DINNER (Continued)

Duo Plated Dinner

Please select a Choice of Salad or Soup, Duo Entrée and Dessert. All dinners include Service of Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.

If more than one entrée selection is requested, price will be based on the highest price entrée (and starch and vegetable selections will be the same). Please limit your selections to 2 choices.

Duo Entrée Selections

Grilled Chicken Stack and Salmon Or Shrimp | \$75

Fingerling Potatoes, Kalamata Olives, Haricots Verts and Heirloom Tomatoes, Parsley Oil, Preserved Lemon, White Wine Vinaigrette

Braised Short Ribs and Grilled Shrimp | \$77

Potato Gratin and Asparagus

Petite Filet Mignon and Scallops | \$79

Cremeni Mushroom Risotto and Broccolini

DINNER (Continued)

Plated Dinner

All Dinner Selections Include Rolls and Butter, Your Choice of Salad and Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea. Please limit selection to one salad and dessert.

Salad or Soup Selections (Please limit your selection to one choice)

- Roasted Corn Chowder
- Mixed Field Greens with Grape Tomatoes, Shaved Radishes Cucumbers, and Preserved Lemon Vinaigrette
- Boston Bibb Lettuce with Bacon, Shallots, Roasted Tomatoes, Vidalia Onion Crisp, and Buttermilk Dressing
- Spinach Salad with Candied Pecans, Dried Cranberries, Feta and Oranges, Peach Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese, Sourdough Croutons and Garlic Anchovy Vinaigrette

Dessert Selections (Please limit your selection to one choice)

- New York Style Cheesecake
- Carrot Cake with Cream Cheese Frosting
- Red Velvet Cake
- Georgia Pecan Pie
- Chocolate Cake
- Chocolate Mousse with Berries

Enhancement | \$10

Porcini Ravioli

Enhancement | \$13

Short Ribs Ravioli with Au Jus Or Shrimp and Andouille Over Grit Cake

DINNER (Continued)

Dinner Buffets

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One and a Half Hours.

Magnolia | \$73 per person

Newnan Mushroom Bisque Black Eye Pea Salad

Spring Salad Mix with Sliced Radish, Rape Tomatoes, Caramelized Walnuts, Seedless Cucumbers, & Sliced Strawberries with Preserved Lemon Vinaigrette and Herb Buttermilk Dressing

Fried Green Tomato with a Smoked Corn Relish

Grouper Medallions, Spring Pea Vinaigrette

Bourbon Cider Glazed Pork Loin (carved to order, attendant required) Herb Roasted Chicken Thighs, Piquillo Pepper Emulsion

Roasted Brussels Sprouts with Cippolini Onions and Yellow Roasted Tomatoes

Sweet Corn Souffle

Carolina Gold Rice Pilaf

Yeast Rolls

Sweet Potato Cheesecake with a Bourbon Syrup

Banana Foster Parfaits

Southerner | \$78 per person

Smoked Chicken Green Chili

Romaine, Red Onions, Tomatoes, BBQ Spiced Pecans, Peach Vinaigrette and Buttermilk Ranch

Mama Hoop's Cole Slaw

Buttermilk Fried Chicken

Bourbon Cider BBQ Beef Brisket

Pecan Crusted Trout with Vidalia Onion Butter Sauce

Smoked Turkey Collard Greens

Roasted Corn on the Cobb with a Poblano Butter Drizzle

Baked Macaroni and Cheese

Cheddar Biscuits

Chocolate Brownie

Trifle Mixed Berry Cobbler

A customary 25% taxable service charge and sales tax will be added to the prices.

DINNER (Continued)

Dinner Buffets

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One and a Half Hours.

Tuscany | \$78 per person

Kale and White Bean Soup

Spinach Salad, Roasted Mushrooms, Feta, Tomatoes, Cured Olives and Basil, Fig Balsamic Vinaigrette

Pasta Salad with Shaved Asiago, Artichoke Hearts, Olives, Bell Peppers, Red Wine Thyme Vinaigrette

Garlic and Herbed Chicken Saltimbocca with Crispy Julienne of Prosciutto

Veal Piccata with Lemon Capers

Seared Fish with Preserved Lemon, Olive Oil, and Sautéed Garlic Spinach

Fresh Seasonal Vegetables

Pasta Carbonara

Penne alla Vodka

Garlic and Rosemary Focaccia

Tiramisu

Cannolis

Gateway Steakhouse (Limit to only one group per day for less than 20 guests - please see your event manager) | \$110 per person

Choice of Soup (same for all guests)

Choice of Salad (same for all guests)

Cook to Order— Each Guest to Select Choice of:

Roasted Chicken Sorghum Mustard Sauce

Pan Seared Grouper Preserved Lemon Beurre Blanc

10 oz Filet Mignon

16 oz Rib eye

Asparagus, Carrots, and Rosemary Roasted Fingerling Potatoes (same for all guests)

Choice of Dessert (same for all guests)

A customary 25% taxable service charge and sales tax will be added to the prices.

RECEPTION

Welcome Reception | \$79 (minimum 50 guests)

Customize your own Reception Package. Ideal for Heavy Hors d'oeuvre Receptions.
Based on a Maximum of Two Hour Service

Cold Display Imported and Domestic Cheese Display with Gourmet Crackers

Select Two (2) Hot Hors d'oeuvres (total of 4 pieces per person)
Crusted Chicken Tenders, Honey Mustard; Chicken Empanada; Pimento Cheese Fritters
Candied Bacon Jam Tarts; Vegetable Spring Rolls, Sweet Chili Sauce

Please Select One (1) Item to be Carved:

Whole Roasted Salmon, Lemon Roasted Herb Beurre Blanc
Oven Roasted Turkey Breast, Served with Orange Cranberry Compote, Garlic Mayo, Dijon Mustard and Rustic Rolls
Roasted Pork Loin, Served with Grilled Peach Chutney and Rustic Rolls
Herb Crusted Sirloin, Served with Fresh Horseradish Cream, Port Wine Sauce and Rustic Rolls

Please Select Two (2) Stations from the Following:

Slider Station

Assorted Fresh Field Greens, Ranch and Balsamic Vinaigrette
Angus Beef Sliders, Latin Pork Sliders, and Jamaican Jerk Chicken Sliders with Pineapple Rum Compote

Paella Station

With Chorizo, Chicken, Shrimp, Clams and Mussels

Shrimp & Grits Station

Sautéed Southern Shrimp with Andouille Sausage, Tomato & Herbs Served over
Anson Mills Stone Ground Grits

Sweet Station

Assorted French Pastries and Fresh Cut Fruits and Berries
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

(Please add \$175.00 per attendant per station)

Butler service available for passed Hors D'oeuvres at \$150 per server (for every 75 guests).
Prices are per person. A customary 25% taxable service charge and sales tax will be added to the prices.

RECEPTION

HOT HORS D'OEUVRES

Per Piece | \$6

Candied Bacon Jam Tarts
Vegetable Spring Rolls, Sweet Chili Sauce
Curry Vegetable Samosa
Pimento Cheese Fritters
Edamame Fried Pot Stickers
Crab Fritters with Sundried Tomato & Chive
Fried Green Tomato with a Smoke Relish

Per Piece | \$7

Chicken or Beef Empanadas Miniature Chicken
Wellington
Firecracker Wings with Celery and Blue
Cheese
Beef Sliders with Aged Cheddar, Pickles

Per Piece | \$8

Sweet Potato Waffles with Fried Chicken
Miniature Crab Cakes
Crab Rangoon
Scallops Wrapped in Hickory Smoked Bacon
Shrimp Tempura, Tempura Dipping Sauce
Grilled Lamb Lollipops with a Peach Glaze

COLD HORS D'OEUVRES

Per Piece | \$6

Bruschetta served on a Crostini
Asparagus Wrapped in Prosciutto
Belgian Endive with Asian Spiced Chicken
Smoked Bacon Deviled Eggs
Grilled Mushroom Duxelle, Boursin Cheese

Per Piece | \$7

Jumbo Cocktail Shrimp with Sriraccha Bloody
Mary Dip
Scallop Ceviche Shooter
Thai Chicken Lettuce Wraps with peanut dip
Smoked Salmon Toastpoints with a Dill Creme
Fraiche
Beef Tenderloin with Garlic Spread on Crostini

RECEPTION

Cold Presentations

Artisan Cheese Display | \$12 per person

A Selection of Local Artisan Cheeses accompanied by Local Jams, Marinated Olives and Sliced Artisan Breads, Assorted Crackers

Fresh Fruit Display | \$11 per person

Array of Sliced Fresh Seasonal Fresh Fruits and Berries

Roasted & Raw Vegetable Display | \$15 per person

Assortment of Herb-Marinated vegetables to include: Portabella Mushrooms, Malibu Carrots, Zucchini, Eggplant, Asparagus, Roasted in Olive Oil and Garlic

Assortment of Raw Vegetables to Include: Broccoli Florets, Cauliflower Florets, Malibu Carrots, Zucchini Sticks, Cherry Tomatoes. Served with Pesto Dip, Extra-Virgin Olive Oil, and Balsamic Vinegar

Antipasto & Charcuterie Platter | \$15 per person

Prosciutto, Capocollo, Mortadella, Provolone Cheese, Cambozola, Grilled Vegetables, Marinated Mushrooms, Marinated Olives, Roasted Tomatoes, Crostini and Grissini Sticks, Local Jam, Mustard

Dips, Spreads and Breads | \$15 per person

Pimento Cheese Dip, Boiled Peanut Hummus, Tomato-Cilantro Salsa, Guacamole with Sliced Baguette, Ciabatta, and House Made Tortilla Chips

Lettuce Wrap | \$25 per person

Choice of Three:

- Spicy Shrimp and Avocado Lettuce Wraps
- Korean Beef Lettuce Wraps
- Shitake Mushroom Lettuce Wraps
- California Turkey and Bacon Lettuce Wraps
- Cashew Chicken Lettuce Wraps

Sushi Display | \$700 per 100 Pieces

California Rolls, Selection of Sushi Served with Wasabi, Ginger, & Soy Sauce.
Add \$400 for action station (sushi prepared inside the room)

RECEPTION

Prepared to Order Action Stations

Show Cook Fee of \$175 per Station Required for Action Stations.

Pricing is Per Person and Based on One Hour of Service. Price will Increase for Longer Length of Service.

Bruschetta Station | \$15 per person

Caprese (Heirloom Tomatoes, Fresh Mozzarella, Basil)

House Smoked Salmon, Boursin Cheese, Avocado, Capers and Lemon

Mushroom and Goat Cheese

Salad Station | \$25 per person

Grilled Chicken and Shrimp, Heart of Romaine, Spring Mix, Parmesan Cheese, Asiago Cheese, Grape Tomatoes, Cucumbers, Shaved Radish, Kalamata Olives, Artichokes, Cornbread Croutons, Garlic Anchovy Vinaigrette, Buttermilk Ranch

Pasta Station | \$28 per person

Penne and Three Cheese Tortellini

Alfredo and Marinara Sauce

Toppings: Italian Sausage, Grilled Chicken, Sautéed Peppers, Onions, Mushrooms, Basil, and Parmesan Cheese

Fresh Garlic, Olive Oil, Salt and Pepper

Shrimp and Grits | \$31 per person

Sautéed Southern Shrimp with Andouille Sausage, Tomato & Herbs Served Over Geechie Boy Grits

Buford Highway Nacho and Taco Bar | \$32 per person

Tequila Lime Beef, Grilled Chicken, Pork Bulgogi Bao Buns,

Warm Flour Tortillas and Fresh Tortilla Chips

Queso Dip and Guacamole on Mocajete

A customary 25% taxable service charge and sales tax will be added to the prices.

RECEPTION

Carving Stations

Carver Fee of \$200 per station required for all carved items.

Smoked Ribeye | \$550 (serves 20 people)

Served with a Rosemary Au Jus

Tenderloin of Beef | \$500 (serves 25 people)

Served with a Horseradish Cream

Smoked Brisket | \$475 (serves 25 people)

With a Bourbon Cider Barbeque Sauce

Whole Roasted Suckling Pig | \$600 (serves 50 people)

Rack of Lamb | \$675 (serves 30 people)

Garnished with a Lavender Mint Sauce

Oven Roasted Turkey | \$500 (serves 50 people)

Served with a Sage Gravy, Dijon mustard and garlic mayo

Mustard and Bourbon Glazed Ham | \$500 (serves 50 people)

Served with Bourbon Mustard and Rustic Rolls

Faroe Island Salmon | \$420 (serves 25 people)

Garnished with a Tarragon Butter Sauce

Carver Fee of \$175 per Station Required for all carved items

A customary 25% taxable service charge and sales tax will be added to the prices.

WINE AND BEER

RED WINES

- Line 39, **Pinot Noir**, California | \$52
 - Cherry Pie, **Pinot Noir**, “Three Vineyards, California | \$59
 - Magnolia Grove by Chateau St. Jean, **Merlot**, California | \$48
 - Magnolia Grove by Chateau St. Jean, **Cabernet Sauvignon**, California | \$48
 - Sledgehammer, **Cabernet Sauvignon**, California | \$63
 - Spellbound, **Cabernet Sauvignon**, California | \$65
 - Decoy by Duckhorn, **Merlot**, Sonoma County, California | \$67
 - Beringer, **Cabernet Sauvignon**, Knights Valley, California | \$67
 - Ferrari-Carano, **Cabernet Sauvignon**, Alexander Valley, California | \$75
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BEER

Domestic | Budweiser, Bud Light, Miller Lite, Truly Hard Seltzer, O’Doul’s (Non alcoholic)
Import | Modelo Especial, Heineken, Corona, and Corona Light Craft Beer | Blue Moon Belgian White and Samuel Adams Seasonals
Regional Craft | Terrapin Hopsecutioner and Sweet Water 420

WHITE WINES

- Magnolia Grove by Chateau St. Jean, **Rose**, California | \$48
- Chateau St. Michelle, **Riesling**, Columbia Valley, Washington | \$52
- Pighin, **Pinot Grigio**, Friuli-Venezia Giulia, Italy | \$67
- Dashwood, **Sauvignon Blanc**, Marlborough, New Zealand | \$51
- Magnolia Grove by Chateau St. Jean, **Pinot Grigio**, California | \$48
- Sonoma Cutrer, Russian River Ranches, **Chardonnay**, Sonoma County, California | \$69
- Magnolia Grove by Chateau St. Jean, **Chardonnay**, California | \$48
- Kenwood Vineyards, **Chardonnay**, Sonoma County, California | \$59
- Arrowood, **Chardonnay**, Sonoma County, California | \$87

SPARKLING WINES & CHAMPAGNE

- Mionetto, **Prosecco**, Organic, Veneto, Italy NV | \$55
- Domaine Ste. Michelle Brut, Washington | \$55
- Mumm Napa, **Brut**, Prestige, Napa Valley California | \$85
- Moet & Chandon, **Brut**, “Imperial”, Champagne, France, NV | \$120

COCKTAILS

HOSTED BAR

Well Bar	\$12 per drink
Call Bar	\$14 per drink
Premium Bar	\$16 per drink
Imported Beer	\$10 per bottle
Domestic Beer	\$9 per bottle
Regional/Craft Beer	\$10 per bottle
Well Brand Wine	\$12 per glass
Premium Brand Wine	\$14 per glass
Soft Drinks and Bottled Water	\$6 per drink

CASH BAR

Well Bar	\$12 per drink
Call Bar	\$14 per drink
Premium Bar	\$16 per drink
Imported Beer	\$10 per bottle
Domestic Beer	\$9 per bottle
Regional/Craft Beer	\$10 per bottle
Well Brand Wine	\$12 per glass
Premium Brand Wine	\$14 per glass
Soft Drinks and Bottled Water	\$6 per drink

BARTENDER FEE

\$175 for 3 hours per bar
 \$100 for each additional hour

*Cash Bars have a minimum sales requirement of \$650 in sales per bar
 An Additional 3% City Liquor Tax will be charged on Mixed Drinks.
 A customary 25% taxable service charge and sales tax will be
 added to the prices.
 Each function requires one bar per 75 guests.*

WELL BAR

Dewar's White Label Scotch
 Jim Beam White Label Bourbon
 Cruzan Aged Light Rum
 Smirnoff Vodka
 Beefeater Gin
 Canadian Club Whiskey
 Jose Cuervo Tradicional Silver
 Courvoisier VS
 Captain Morgan Original Spiced Rum
 Hiram Walker Triple Sec
 Martini & Rossi Extra Dry Vermouth
 Martini & Rossi Rosso Vermouth

CALL BAR

Dewar's White Label Scotch
 Jack Daniel's Tennessee Whiskey
 Bacardi Superior Rum
 Absolute Vodka
 Tanqueray Gin
 Canadian Club
 Don Julio Blanco Tequila
 Maker's Mark Bourbon
 Courvoisier VS
 Captain Morgan Original Spiced Rum
 Hiram Walker Triple Sec
 Martini & Rossi Extra Dry Vermouth
 Martini & Rossi Rosso Vermouth

PREMIUM BAR

Grey Goose Vodka, Bacardi Superior Rum
 Bombay Sapphire Gin
 Crown Royal
 Johnnie Walker Black
 Jack Daniels
 Knob Creek Bourbon
 Patron Silver Tequila
 Hennessy Privilege VSOP
 Captain Morgan Original Spiced Rum
 Hiram Walker Triple Sec
 Martini & Rossi Extra Dry Vermouth
 Martini & Rossi Rosso Vermouth

COCKTAILS

Open Bar per Person

Well Brands | \$23 for first hour, \$11 per additional hour

Smirnoff Vodka, Don Q Cristal, Beefeater Gin, Dewar's White Label, Jim Bean White Label, Jose Cuervo Tradiional Silver, Canadian Club Whisky, Courvoisier VS

Call Brands | \$24 for first hour, \$12 per additional hour

Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Don Julio Blanco Tequila, Makers Mark, Canadian Club, Jack Daniel's, Courvoisier VS, Dewar's White Label Scotch

Premium Brands | \$26 for first hour, \$13 per additional hour

Grey Goose Vodka, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Domestic Beers Include | Michelob Ultra, Bud Lights, Miller Lite, & O'Douls

Craft Beers Include | Blue Moon Belgium White and Samuel Adams Seasonal

Regional/Craft | Terrapin Hopsecutioner and Bell's Two Hearted Ale

Import Beers Include | Heineken, Corona Extra, and Corona Light

Package bar pricing is based on continuous service and excludes Martini's, Microbrews and Cordial Service

Cash Bars have a minimum sales requirement of \$650 in sales per bar.

An Additional 3% City Liquor Tax will be charged on Mixed Drinks.

A customary 25% taxable service charge and sales tax will be added to the prices.

Each function requires one bar per 75 guests. Requires Bartender

TECHNOLOGY

Event Technology

All Rental Prices are Per Day Per Room (1 day minimum)

microphones / mixers

Wired Microphone | \$70

Wireless Lavalier Microphone Kit | \$200

Digital Wireless Microphone Kit | \$250

4 Channel Audio Mixer | \$80

16 Channel Audio Mixer | \$300

Podium Microphone | \$100

Digital Audio Mixer | Call

Audio Mixer Required For All Microphones. An AV Technician is Required for (4) Microphones or More.

lighting

Custom Accent, Stage & Moving Lights | Call

video monitors, player / recorders

55" Monitor with Stand | \$600

HDMI Cable | \$30

sound systems

Ballroom House Sound | \$250

Ballroom Laptop Sound | \$150

Breakout Room House Sound | \$150

JBL EON Powered Loudspeakers (pair) | \$275

Single Powered Loudspeaker | \$100

Laptop Sound System (Breakout Rooms only) | \$60

Custom Designed Concert Sound | Call Recording Equipment

Playback Custom Recording Solutions | Call

*If the group is bringing their own LCD Projector, a \$100 Technician Fee is applicable if assistance is needed.
A customary 25% taxable service charge and sales tax will be added to the prices.*

TECHNOLOGY

Event Technology (continued)

All Rental Prices are Per Day Per Room (1 day minimum)

projection screens

10' Cradle Screen | \$250

7.5' x 10' Fast Fold Screen with Dress Kit | \$275

9' x 12' Fast Fold Screen with Dress Kit | \$375

meeting accessories / miscellaneous

Wireless Presentation Mouse | \$70

Black Pipe and Drape (Per Linear Foot) | \$20

Polycom Speaker Phone with Phone Line | \$325

Easel | \$17

3'x4' White Board | \$60

Flipchart with Markers (Standard Paper) | \$80

Flipchart with Markers (Adhesive) | \$95

Extension Cord with Power Strip | \$25

Getner Box | \$250 (Technician Required at \$500 Per Half Day Minimum)

computers and printers

Laptop Computer | \$300

Black/White Laser Printer | \$350

Color Printer | Call

Labor

AV Technician Labor (5 Hours Minimum Required)

Setup/Strike | \$85/hour

Monday – Sunday | \$ 500 per half day (between 4-5 hours)

Monday – Sunday | \$ 950 per day (between 8-10 hours)

Over 10 hours | \$ 143 per hour additional

*If the group is bringing their own LCD Projector, a \$100 Technician Fee is applicable if assistance is needed.
A customary 25% taxable service charge and sales tax will be added to the prices.*

TECHNOLOGY

Event Technology Packages

All Rental Prices are Per Day Per Room (1 day minimum)

LCD Projector Package | \$620

Includes LCD Projector (4000 Lumen), Screen, Projection Cart with Skirt, Power Strip, Data/Video Cabling

Ballroom LCD Projector Package | \$1,000

Includes LCD Projector (5000 Lumen), Screen, Projection Cart with Skirt, Power Strip, Data/Video Cabling

LCD Projector Support package | \$195

Required When Guest Supplies Own LCD Projector; Support Package Includes Screen, Projection Cart, Power Strip & Extension Cord Safely Taped

Ballroom LCD Support Package | \$375

Required When Guest Supplies Own LCD Projector; Support Package Includes larger screen, Projection Cart, Power Strip and Extension Cord Safely Taped

Internet connectivity

Hi Speed Internet Single Wired Connection | \$250 Per Line

Simple Hi-Speed Internet Wireless Connection | \$20 Per Device

Superior Hi-Speed Internet Wireless Connection | \$30 Per Device

If the group is bringing their own LCD Projector, a \$100 Technician Fee is applicable if assistance is needed. A customary 25% taxable service charge and sales tax will be added to the prices.

GENERAL INFORMATION

Menu Selections and Pricing

Menu selections and prices are subject to change but may be confirmed up to three months prior to your event. Our banquet menus offer seasonal selections and are updated throughout the year, based on product availability. Menu selections should be confirmed at least two weeks in advance.

Service Charge & Sales Tax

All food & beverage, rental items, audio visual and room rental fees are subject to a customary taxable service charge and sales tax in effect the date of your event (currently 25% service and 8% sales tax).

Food Safety

The hotel is responsible for the quality and freshness of all food prepared and served. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to guests.

Guarantees

Final attendance guarantees for banquet functions must be received no later than (3) business days in advance of the event. If no guarantee is received by the above timeline, the expected number on the banquet event order will be considered the guarantee. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater. The hotel will be prepared to serve 5% over the guarantee for up to 25 guests.

Outside Food & Beverage

No food or alcoholic beverages may be brought into the hotel from outside service. The State Liquor Control Board regulates the sale, service and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on hotel premises in accordance with these rules. Alcoholic beverages cannot be removed from the property.

Custom Menus or Service

As specified on menus, a \$200 service charge will be added to all guarantees of 10 guests or fewer for plated meals. Please refer to minimums for all buffet service menus. If more than one entrée selection is requested, price will be based on the highest price entrée. When requesting multiple entrée selections, a maximum of two entrée choices will apply (excluding vegetarian option). With choice of entrée meals, the host is responsible for providing guests with color coded place cards and menu breakdown per table to assist our service staff. Pre-Set Items for meal service at the request of the Patron will be charged for the actual number of items pre-set if room is set for more than 5% overset. Parking Self-parking and valet parking are available for a fee.

GENERAL INFORMATION

Use of Outside Vendors

Exhibit companies, florists, decorator, audio visual companies and or entertainers are required to submit proof of insurance to the hotel and are required to comply to hotel safety regulations for the safety of guests and associates. All vendors should be instructed to contact hotel event manager at least two weeks in advance to review details and to gain necessary approvals for decorations. Move-in/out times must be scheduled in advance with the Event Manager. All move-in/out must occur through our loading dock area. Vendors must comply to hotel specified procedures and conduct guidelines (refer to vendor guidelines). All vendors are responsible for removing all of their items promptly at the conclusion of the event and are responsible for removing their own trash. The hotel cannot be responsible for items left behind or for storage.

Safety Regulations

To comply with fire safety regulations, no open flames are allowed. Candles enclosed in votive containers or hurricane lamps are permitted. Any potentially flammable items used for the event will require approval and may require additional licenses and permits from the city. Pyrotechnics are strictly prohibited. Under no circumstances can fire exits be blocked in any area of the hotel. All diagrams will require approval from the hotel and are subject to hotel and city fire and safety specifications.

Shipping & Receiving

The patron will be responsible for the appropriate charges. Packages for meetings may be delivered to the hotel three working days prior to the meeting date. Please see your Event Manager for more details

Displays & Decorations

All displays, signage and or decorations proposed by the patron will be subject to approval of the hotel. All sign-age must be professional in appearance. Under no circumstances should anything be nailed, screwed or other-wise affixed to the walls or fixtures of the hotel. Pipe & drape is available to hang banners at a minimum charge of \$250 per banner (up to 8').

Electrical

Lighting, audio visual, entertainment and exhibits requiring power are subject to a fee for hookup and use of electrical. Please provide your requirements to your Event Manager.

Function Payment & Required Deposits

Full payment must be received in advance, unless credit has been established with the hotel. Non-refundable deposits are required for all social and weekend functions.