



THE HOTEL
AT AVALON

CELEBRATIONS AT AVALON
Exactly Like Nothing Else



Mitzvah package

Challah for Ha-motzi

Overnight guest room for the honoree's family

Special room rates for guests at The Hotel at Avalon

Discounted event parking for event guests | \$4 self | \$8 Valet

Hotel linens, tables and chairs (grey)

Customized reservation website

Votive Candles

Dance Floor

Gift Table

DJ Table and Stage

Plated dinner

Plated dinner package details

One hour reception to include:

Choice of (4) Passed Hors d'oeuvres

Choice of Reception Display

Choice of Plated Salad or Soup

Choice of (2) Signature Entrées

Choice of Specially Crafted Teen Entrée/Buffer

Dessert Display

78 per adult, 39 per teen, plus 24% service charge and
7.75% tax

Station dinner

Station dinner package details

One hour reception to include:

Choice of (4) Passed Hors d'oeuvres

Choice of Reception Display

Full Salad bar or Choice of (2) Composed Salads

Choice of (3) Action Stations

Choice of Specially Crafted Teen Entrée/Buffer

Dessert Display

92 per adult, 46 per teen, plus 24% service charge and
7.75% tax

Hors d'oeuvres

- Select four -

Cold Specialties

Diced Roma Tomatoes and Fresh Mozzarella (V) | Basil Pesto,

Garlic Toasted French Bread

Homemade Hummus (GF) (V) | Crispy Chick Pea on Endive

Deviled Eggs (GF) | Smoked Salmon, Caper

Bloody Mary Shrimp Shooter

Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam

Antipasto Skewers (GF) (V) | Marinated Artichoke Hearts, Fresh Mozzarella,

Kalamata Olives, Roasted Red Peppers

Hot Specialties

Baked Raspberry and Brie in Puff Pastry (V)

Vegetarian Spring Rolls (V) | Sweet Chili & Soy Sauce

Stuffed Mushrooms Florentine (V)

Toasted Spinach and Feta Phyllo Pockets (V)

Spicy Beef Empanada

Parmesan Encrusted Artichoke Heart (V) | Goat Cheese

Andouille Cheese Puffs

Edamame Pot Sticker (V) | Sweet Chili, Soy Sauce

Beef Satay | Bangkok Peanut Sauce

Beef Wellington | Mushrooms Duxelle In Puff Pastry

Jerk Chicken on a Stick (GF) | Lime Butter Sauce

Chicken Satay | Peanut Sauce

Beef Empanada

Chicken Spring Rolls | Sweet Chili, Soy Sauce

Chicken Skewer | Guajillo Mole and Plantain

Chicken Lemongrass Pot Sticker | Sweet Chili, Soy Sauce

Pecan Crusted Chicken Tender | Honey Mustard

Punjabi Chicken Samosa

Vegetable Samosa (V)

Reception Displays

- Select one -

Cheese Board

Sweetgrass Dairy GA Gouda | Dried Apricots, GA Pecans

Southern Aged Clothbound Cheddar | Grape of The Season

Sweetgrass Dairy Asher Blue | Plum Paste

Southern Aged Fortsonia | Raspberries | Marcona Almonds

Sweetgrass Dairy Green Hill Double Cream | Fresh Berries

Assorted Crackers, Sliced Baguette

Artisan Vegetables

Display of Crisp Garden Vegetables

Buttermilk Ranch and Caramelized Onion Dip

Toasted Pita Chips and Crostini

Creamy Hummus and Tapenade

Seasonal Fruit Table

Seven Hand Cut Fruits and Berries

Honey Yogurt Dip and Nutella

European Antipasti

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone and Gorgonzola

Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Crusty Country Bread, Crackers, Crostini

Salads & Soups

Salads

Baby Field Greens (GF) (V) | Crumbled Goat Cheese, Pear, Toasted Georgia Pecans, Sorghum Vinaigrette

Traditional Caesar | Chopped Romaine, Croutons, Parmesan, Caesar Dressing

Baby Wedge (GF) (V) | Iceberg, Sunflower Seeds, Blue Cheese, Tomato, Ranch

Soups

Potato Leek Soup (GF) (V) | Sour Cream, Green Onion, Pecan Oil

Wild Mushroom Soup (GF) (V) | Sherry, Truffle Oil

Salad Shop Bar

Romaine Hearts and Crisp Iceberg Blend

Soft Baby Field Greens and Baby Spinach Leaves

Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers,

Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs,

Roasted Garlic Herb Croutons

Fresh Rolls and Sweet Butter

Signature Entrees

- Select two -

Includes Chef's Choice of Seasonal Vegetables

Roasted Chicken Breast (GF) |

Crushed Potato, Pernod Cream

Tea Brined Chicken Breast |

Smoked Potato Hash, Charred Tomato Gravy

Balsamic Braised Beef Shortrib |

Geechie Boy Gouda Grits, Roasted Mushroom

Seared Beef Tenderloin (GF) | 10 Per Person Surcharge

Blue Cheese Au Gratin Potato, Peppercorn Demi

Grilled Flat Iron Steak (GF) |

"Loaded" Grits, Balsamic Demi

Seared Faroe Island Salmon (GF) |

"Paella" Rice Pilaf, Shellfish Cream

Candied Ginger Risotto Cake | Stir Fry Vegetable, Soy Glaze

Jasmine Rice Bowl (GF) | Chick Pea-Tomato Ragout, Pickled Vegetables, Cilantro

White Bean Artichoke Cake | Roasted Mushrooms

Action Stations

- Select three -

Shrimp & Grits

Nola Style BBQ, Goat Cheese Grits

Gourmet Mac & Cheese

Cavatappi Pasta, Choice Of Lobster, Braised Beef Or

Roasted Mushroom & Onion, All Served With

Homemade Boursin Cheese Cream Sauce

Gluten Free Pasta Available Upon Request

Sushi Pod | 14 Per Person Surcharge to Package

4 Pieces per person

Minimum of 50 guests

+ California Roll

+ Spicy Tuna Roll

+ Vegetarian Roll

+ Prawn Nigiri, Salmon Nigiri

Wasabi, Soy Sauce, Pickled Ginger

Asian Stir Fry

Tender Beef or Chicken

Cabbage, Carrots, Snow Peas, Peppers, Broccoli

Asian BBQ, Spicy Teriyaki

Choose One: Fried Rice Or Lo Mein Noodle

Action Stations

** Convert to Action Station (Optional) | Add \$150 Attendant Fee per 75 Guests

**Custom Pasta & Risotto Creations

Please Select Three

+ Mushroom Risotto (GF) (V)

+ Garden Vegetable Risotto (GF) (V)

+ Penne Pasta | Italian Sausage and Basil Marinara
Sauce

+ Farfalle Pasta | Shrimp and Herb Cream Sauce

Served with Grilled Focaccia

Gluten Free Pasta Available Upon Request

**Grilled Cheese Vignette

Braised Beef | Provolone and Grain Mustard

City Ham | Fresh Mozzarella and Pesto

Three Cheeses | Herbs

All Sandwiches Toasted On Sourdough Bread

Gluten Free Bread Available Upon Request

**Dim Sum Street Cart

4 Pieces per Guests

Assortment of Dumplings, Pot Stickers and Spring Rolls

Sweet Chili Lime Sauce

Action Stations

*Requires an Attendant | 150 per Station | One Station per 75 Guests

*Sage and Honey Glazed Breast of Turkey

Apple-Cranberry Chutney, Herb Mayonnaise

Selection of Artisan Rolls

*Slow Roasted Prime Rib of Beef

Horseradish Sauce, Au Jus

Selection of Artisan Rolls

*Roasted Beef Tenderloin

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

Selection of Artisan Rolls

*Citrus Glazed Hot Smoked Salmon

Charred Tomato Vinaigrette, Arugula,

Pickled Onion

Selection of Artisan Rolls

*Fish Tacos

(Not Gluten Free)

Whole Fried Snapper, Warm Flour Tortilla,

Pickled Red Onion, Queso Blanco,

Roasted Red Pepper Sauce, Salsa Verde

Teen Buffet Selections

- Select three -

Bagged Popcorn Station

Sriracha Lime, Garlic Parmesan, Green Chili Sour Cream, Truffle Salt, Cheddar, Ranch, Buffalo Kettle Corn, Toffee Almond Crunch, S'mores, White Chocolate Confetti, Cinnamon Sugar, Peanut Butter Cup

French Fry Station

Peruvian Purple Potato Fries, Sweet Potato Fries, Curly Fries, House Made Tater Tots, Shoe String Fries

Seasoning Shakers | Garlic Parmesan, Jalapeno, Horseradish, Sour Cream Green Chili, Cajun Truffle, Sweet Carolina BBQ, Gingerbread Spice, Vanilla Sugar, May Poi Tomato Basil Chipotle, Sea Salt

Sauces | Southern Sweet Ketchup, Cinnamon Cream Cheese Frosting, Buffalo Ranch Siracha Mayo, Memphis BBQ, Thai Sweet Chili, Sweet Mustard Thai Peanut Sauce

Mini Sliders Station

Beef Burger | Kosher Pickle, Shredded Lettuce, Tomato, Cal's Burger Sauce

Hot Dogs with all Trimmings

Dessert Displays

- Select one -

Signature Sweet

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours

Chocolate Dipped Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

Artisan Bakery Minis

Linzer Tart, Pecan Diamonds, Cream Horns, Strawberry Profiterole, Chocolate Sacher Squares

Campfire | Build Your Own S'mores

Presented in Handmade Local Artist Wooden Display

Graham Crackers, Chocolate Pieces, Marshmallows



Enhanced Dessert Displays

*Requires an Attendant | 150 per Station | One Station per 75 Guests

*Dessert Crepes

Warmed Crepes

Choice of Hot Fudge or Warm Vanilla Blueberry Topping

Sweet Whipped Cream and Vanilla Ice Cream

*Milkshakes Shooters

Key Lime Pie-Vanilla Ice Cream, Lime Curd, Fresh Cream, Graham Cracker Rim

Tiramisu-Vanilla Ice Cream, Baileys, Sweetened Mascarpone, Cocoa Rim

*High Road A La Mode

House Made Bourbon Raisin Bread Pudding and Caramel

Georgia Peach Cobbler and Anglaise

Local High Road Ice Cream

Host Bars

\$150 per Bartender, \$75 per Cashier | One Bar Required for Every 75 Guests

Package Bar | priced per hour

First hour | 24

Additional hours | 11

Appreciated Bar | priced per drink

Mixed drinks | 11

Imported Beer | 7

Domestic Beer | 6

Wine by the Glass | 11

Cordials | 11

Soft drinks, Flat and Sparking Waters | 4

Appreciated Bar

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey

Choice of Two Premium Cordials

DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

California Cabernet Sauvignon and Chardonnay, Trinity Oaks, California, SMWE

Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Budweiser, Miller Lite, Modelo, Sam Adams Boston Lager, Wild Heaven White Blackbird, Jekyll Hop Dang Diggity IPA, Clausthauler N.A

Soft Drinks, Flat and Sparkling Waters

Enhanced Bar

Substitute one or more of the "Traditional brands" with the spirits listed below
add \$2 to the cocktail price | add \$2 to the first hour

Absolut Vodka

Tito's Vodka

Belvedere Vodka

Grey Goose Vodka

Beefeater Gin

Hendricks Gin

Bombay Sapphire Gin

Bacardi 8 Rum

Bulleit Bourbon

Woodford Reserve Bourbon

Basil Hayden Bourbon

Knob Creek

Crown Royal

Chivas Regal

Johnnie Walker Black

Patron Silver

Patron Añejo

Casa Nobles Añejo

Cordial Selection

Bailey's, Campari, Fireball, Drambuie, Midori, RumChata, Southern Comfort, Chambord, Cointreau, Disaronno, Kahlua, Patron XO Café, Sambuca, Grand Marnier, Frangelico, St Germain

WINE UPGRADE

add +2 to package prices | add +2 to wine by the glass price

Cabernet Sauvignon and Chardonnay, Joel Gott

Beverage Enhancements

At Arrival | Welcome Reception Signature Drinks

The Good Life | 12
Avalon's Own Mint Julep

The Magnolia | 13
Champagne, St Germain

The Golden Bridle | 35

An Avalon Signature Bourbon Bar – Welcome Your Guests with The Southern Charm of a Crafted Tradition Symbolic of Alpharetta's Historic Equestrian Farms | Priced per Hour

Featuring Classic and Peach Mint Julep

Sample Three Unique Bourbon Flavors | Woodford Reserve, Bulleit, Larceny

Served Neat or Over an Ice Ball

Accompanied by Avalon's Own Candied Bourbon Pecans

Beverage Enhancements

Wine Down After Party | 35

Price per person per hour

Selection of 3 wine flights

Rose, Sauvignon Blanc, Pinot noir

Twilight Trio:

Hot & Sweet Peanuts

Rosemary Almonds

Spiced Pecans

Sparkling Wines and Champagne Upgrade

Perelada, Cava | 50

Great Champagne alternative—fragrant and lively.

L. Aubry Fils, Brut, Jouy-lès-Reims, Champagne, France NV | 85

A rare offering from an acclaimed “grower champagne” producer, bright and clean, softly textured and elegant.



The Hotel at Avalon
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All pricing is per person, unless noted otherwise.
Prices are exclusive of 24% taxable service charge and 7.75% sales tax.