



DoubleTree Atlanta Airport

Catering Menus



Catering Policies and Information

Thank you for choosing the DoubleTree by Hilton Atlanta Airport to host your upcoming event.

The following information is a guide to making your event successful.

Food Services:

Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises or out of your event room after it has been prepared and served to your guests. In addition, no food other than a "specialty-made cake" from a licensed bakery may be brought into the hotel. If any food/beverage is brought in from the outside, a surcharge fee will be added to your bill for each day that refreshments are brought in from the outside.

Service Fees/Taxes:

All Food, Beverages, Meeting Room Rental and Audio-Visual equipment is subject to a 25% service charge and 7.75% state sales tax. These are subject to change without notice.

Directional Signs:

The hotel provides directional signs, as well as, meeting room identification for its clients. The hotel's Catering Department must approve any printed sign that the client wishes to display in the hotel public area.

Banner/Display Items:

Banners or display items may not be affixed to any stationary wall, floor or ceiling with nails, staples or push pins, however, they can be affixed with the use of tape. All banners or displays must be approved by the Catering Department. Any damage that is incurred by using the aforementioned items will be charged to the client's account. We must receive notice at least 24 hours prior to your function for hanging banners. Please note that charges will apply if hotel staff is needed to hang banners.

Guarantees:

A guaranteed attendance figure is required for all food and beverage functions three (3) business days prior to the function date at 12:00 pm (noon). If the hotel does not receive a guaranteed number, your organization will be charged for the number of persons specified on the Banquet Event Orders. We will set 5% over the guaranteed number if space and accommodations allow. The guarantee is not subject to reduction after this 72-hour deadline. You will be charged for the guaranteed number of attendees or the exact number served whichever is greater.

Menu Pricing:

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, etc. Quotations cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Security:

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles brought to the hotel or left on the premises prior to, during or following any event. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event by contacting the Catering Office. The hotel will not be held responsible for items left unattended in a function room. The hotel reserves the right to require certain groups to have additional security personnel present to maintain the safety of your guests and payment of such security is the responsibility of the client.

Property Damages:

Client is responsible for any damage to the hotel property by a client's guests, employees, independent contractors or other agents under the client's control.

Beverage Services:

We offer a complete selection of beverages to complement your function. Please note that the State Liquor Control Board regulates alcoholic beverage sales and service. The hotel, as a licensee is responsible for administration of the regulations. Therefore, it is a policy that no alcoholic beverages may be brought into the hotel from outside sources. All dispensing of beverages must be done by the hotel employees and on the premises of the hotel.

Banquet Menus:

Banquet menus, room arrangements and other details pertinent to your function should be finalized with the Catering Department at least three weeks prior to your function date. Our Catering Department will be happy to plan a menu especially for you or assist you in selecting the proper menu items and arrangements to ensure a successful function. Specialty Themed and Seasonal Menus may be designed to meet your particular needs.

Function Room Assignments:

Room assignments are made in accordance to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate by either increasing or decreasing attendance figures.

Audio/Visual Equipment:

The hotel has provided an on-site audio-visual company - YS Audio Visual Presentations for your convenience. Arrangements for equipment can be made directly through them. Any equipment or technician canceled within 24 hours of a function's start time will be billed at the full price. Use of outside audio-visual companies is subject to hotel policies and may result in additional fees. Audio-visual equipment ordered through YS Audio Visual Presentations will be billed separately by them.

Billing:

We require that proper credit be established prior to the function. An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance deposits (pre-payment) or completed credit card authorization form. Any check payments must be paid 14 business days or more prior to the function. All payments must be received in full prior to your event/arrival date.

Vendor Services:

The hotel does allow outside vendors to assist you with making your event perfect. Your catering contact will be happy to assist you with outside vendor suggestions or assistance with vendor planning. Please ask your Catering Manager for recommendations. The hotel must approve all vendors that you contract. All vendors must be licensed and bonded in the state of Georgia. You will be responsible for any damages left by your vendors.

Cancellations:

If a definite event must cancel, the hotel must be notified immediately in writing. Cancellation fees and penalties will be assessed based upon the contracted cancellation clause in your contract.

A person in a dark suit is seen from the side, reaching for a croissant on a buffet table. The table is laden with various food items, including a large platter of croissants in the foreground. A small sign on the table reads "Smoked Salmon on Bread". The background is blurred, showing other buffet stations and people. The entire image has a dark blue overlay and is framed by a thin yellow border.

Meeting and Break Selections



À LA CARTE BREAK ITEMS

SNACK ATTACK

Individual yogurts | 2.95 each

Granola bars | 2.50 each

Assorted whole fruit | 1.50 per piece

Seasonal fruit tray | 7.00 per person

Imported cheese and olive tray with crackers | 9.00 per person

Vegetable crudité tray with dipping sauce | 5.00 per person

Warm soft pretzels | 25.95 per dozen
Served with mustard sauce

Candy bars | 3.00 each

Potato chips and onion dip | 10.95 per quart

Tortilla chips with salsa | 10.95 per quart

Mixed nuts | 18.00 per pound

Dry roasted peanuts | 16.00 per pound

Dry pretzels | 13.00 per pound

FROM THE BAKERY

Assorted muffins and Danish pastries | 25.95 per dozen

Warm cinnamon buns | 30.95 per dozen

Fresh bagels with cream cheese, assorted jams | 25.95 per dozen

DoubleTree® chocolate chip walnut cookies | 25.95 per dozen

Assorted fresh baked gourmet cookies | 25.95 per dozen
DoubleTree chocolate chip and walnut, oatmeal and raisin, sugar

Chocolate brownies | 25.95 per dozen

BEVERAGES

Regular and decaffeinated coffee | \$45.00 per gallon

Hot herbal specialty teas | \$30.00 per gallon

Fresh chilled juices | \$18.00 per pitcher
Orange, cranberry, apple, V8

Soft drinks (Coca-Cola brand) | \$3.00 each

Bottled water | \$3.00 each

Red Bull energy drinks, regular & diet | \$5.00 each

Iced tea (sweet or un-sweet) | \$30.00 per gallon

Fruit punch | \$30.00 per gallon

Lemonade | \$30.00 per gallon

ALL DAY BEVERAGES

Beverages are refreshed throughout the day (7 am - 4 pm)
Prices are based on unlimited consumption

TEA TIME

Regular coffee, decaffeinated coffee,
hot specialty teas | \$12 per person

BEVERAGE GALA

Regular and decaffeinated coffee, hot specialty teas,
soft drinks, bottled water | \$18 per person

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THEMED BREAKS

Reserved for groups of 20 or more | Based upon 30 minutes of service

THE BIG CHILL

\$15.95 per person

Häagen-Dazs ice cream bars, ice cream sandwiches, frozen fruit bars, lemonade, bottled water, regular and decaffeinated coffee

HALFTIME

\$16.95 per person

Warm soft pretzels with mustard dip, dry roasted peanuts, popcorn, soft drinks, bottled water, regular and decaffeinated coffee

THE CHARGER

\$18.95 per person

Fruit yogurt parfaits, fruit smoothie shooters, Kellogg Nutri-Grain bars, trail mix, Red Bull, Glaceau Vitamin Water, regular and decaffeinated coffee

SWEET TOOTH

\$15.95 per person

DoubleTree chocolate chip walnut cookies, chocolate brownies, candy bars, assorted milks (whole, 2%, skim, chocolate), soft drinks, bottled water, regular and decaffeinated coffee

LA VIDA LOCA

\$14.95 per person

Nacho cheese dip, guacamole, salsa, served with tortilla chips soft drinks, bottled water, regular and decaffeinated coffee

HEART HEALTHY

\$12.95 per person

Granola bars, seasonal fruit display, bottled water, chilled juice (orange and apple), regular and decaffeinated coffee

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ALL DAY MEETING PACKAGES

Minimum of 25 or more required | All Day Packages include All Day Beverage Service (7 am -4 pm)

ALL DAY SILVER PACKAGE

\$65.95 per person

BREAKFAST

1 hour service

Deluxe Continental Breakfast

MID MORNING BREAK

Refresh beverages

Whole fruit

LUNCH BUFFET SELECTION

1 hour service | Choice of one

The Deli Lunch Buffet

The Southern Lunch Buffet

AFTERNOON SNACK

30 minute service | Choice of two snack selections

Granola bars	Freshly baked cookies
Chocolate brownies	Regular & decaf coffee
Candy bars	Hot specialty teas
Tortilla chips & salsa	Soft drinks
Basket of fruits	Bottled water

ALL DAY GOLD PACKAGE

\$79.95 per person

BREAKFAST

1 hour service | Choice of one

Traditional Breakfast Buffet

DoubleTree Wake Up Buffet

MID MORNING BREAK

Refresh beverages

Granola bars

LUNCH BUFFET SELECTION

1 hour service | Choice of one

Any Luncheon Buffet

AFTERNOON SNACK

30 minute service | Choice of three snack selections


Granola bars	Freshly baked cookies
Chocolate brownies	Freshly brewed regular & decaffeinated coffee
Tortilla chips & salsa	Hot specialty teas
Basket of whole fruits	Soft drinks
Warm soft pretzels with dijon mustard	Bottled water

Substitute any afternoon Break for a "Specialty Theme Break" for an additional price of \$7.95 per person

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A top-down view of a breakfast spread on a light-colored wooden surface. In the upper left, a white bowl holds three brown eggs. To its right is a single red apple. In the center, a glass is filled with orange juice. To the right of the juice, a woven basket contains two golden-brown croissants. Below the juice is a small white bowl of walnuts. In the center, a white butter dish contains a pat of butter and a dollop of red jam, with a butter knife resting beside it. To the left of the jam is a red-handled bowl filled with brown sugar. In the lower left, there are two loaves of bread: a soft, white roll and a crusty, golden-brown loaf. In the lower center, two orange slices are laid out. In the lower right, several seashells are scattered on the surface. The entire scene is overlaid with a semi-transparent dark blue filter, and the text 'Breakfast Selections' is centered in white.

Breakfast Selections



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Based upon 1 hour of service

THE DELUXE CONTINENTAL

\$14.95 per person

Regular & decaffeinated coffee

Hot specialty teas

Chilled orange, apple and cranberry juice

Seasonal fruit display

Muffins, croissants and danish pastries

Hot oatmeal

Assorted yogurts

Bagels served with cream cheese,
butter and assorted jams

CONTINENTAL BREAKFAST ENHANCEMENTS

Priced per item with the purchase of a Continental Breakfast

Sausage, egg and cheese biscuit | 3.95 ea

Egg and cheese biscuit | 2.95 ea

Sausage biscuit | 2.95 ea

Steel cut oatmeal | 3.95 per person

Bacon, egg and cheese biscuit | 3.95 ea

BREAKFAST PLATED ENTRÉES

*All Plated Breakfasts include orange juice, regular
and decaffeinated coffee, hot herbal specialty teas
and appropriate condiments*

Wake Up Breakfast

\$15.95 per person

Fluffy scrambled eggs

Choice of one breakfast meat

Crisp bacon or sausage links
(pork or turkey)

Breakfast potatoes

Basket of bread

Steak and Eggs

\$18.95 per person

Fluffy scrambled eggs

Top sirloin steak (4 oz.)

Breakfast potatoes

Basket of bread

French Toast

\$14.95 per person

Sprinkled with powdered sugar,
served with berries, whipped
butter and syrup

Choice of one breakfast meat

Crisp bacon or sausage links
(pork or turkey)

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BREAKFAST SELECTIONS

BREAKFAST BUFFETS

*Based upon 1 hour of service,
minimum of 25 or more required*

THE TRADITIONAL BUFFET

\$21.95 per person

- Chilled orange, apple and cranberry juice
- Regular and decaffeinated coffee
- Hot specialty teas
- Muffins, Danish pastries and mini croissants
- Baked biscuits with butter and jams
- Variety of cold cereals with milk
(whole, skim, 2%)
- Fluffy scrambled eggs
- Crisp bacon
- Sausage links
(pork or turkey)
- Southern breakfast potatoes or buttered grits

THE DOUBLETREE WAKE UP BUFFET


\$24.95 per person

- Chilled orange, apple and cranberry juice
- Regular and decaffeinated coffee
- Hot specialty teas
- Muffins, Danish pastries and mini croissants
Served with butter and jams
- Seasonal fruit
- Assorted yogurts
- Variety of cold cereals with milk
(whole, skim, 2%)
- Southern breakfast potatoes
- Buttered grits
- Fluffy scrambled eggs
- Sausage links
(pork or turkey)
- French toast with powdered sugar, warm syrup

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A buffet table is shown with several large bowls of fresh salads, including one with shredded white onions and another with green leafy vegetables. A person's hand, wearing a light-colored striped shirt and a dark watch, is seen reaching for a dish. The background shows a kitchen area with stainless steel equipment. The entire image is overlaid with a dark blue semi-transparent filter and a thin yellow border.

Lunch Selections

PLATED LUNCHEON ENTRÉE SALADS / SANDWICHES

*All Plated Luncheons Include Iced Tea, Coffee, Water, Dessert
Reserved for groups of 10 or more*

Entrée Salads

Chicken Caesar Salad

\$14.95 per person

Romaine lettuce, grilled chicken, grated parmesan cheese,
homemade croutons, Caesar dressing

Chef Salad

\$15.95 per person

Romaine lettuce, deli ham, roasted turkey, sliced egg,
tomato, cucumber and cheese | choice of dressing

Entrée Sandwiches

(Quantity for each required, select up to three)

Deli Duo Sandwich

\$16.95 per person

Deli ham and roasted turkey, assorted cheeses,
romaine lettuce, and tomato served on a hoagie roll
with appropriate condiments, potato chips

Turkey Croissant Sandwich

\$16.50 per person

Sliced roasted turkey, swiss cheese,
romaine lettuce, tomato, served on a croissant
with appropriate condiments, potato chips

Turkey Croissant Sandwich

\$14.95 per person

Grilled chicken, shredded parmesan cheese,
romaine lettuce, wrapped in a tortilla shell
with Caesar dressing, potato chips

Ham and Cheddar Sandwich

\$16.50 per person

Deli ham, cheddar cheese, leaf lettuce,
tomato served on a sesame bun with
appropriate condiments, potato chips

Veggie Wrap Sandwich

\$12.95 per person

Sautéed vegetable medley, wrapped
in a tortilla shell, potato chips

Chef's Choice Dessert

Convert any salad or sandwich entrée to boxed lunch for an additional \$2.00 per person
Boxed lunches come with choice of soft drink or bottled water, cookie or brownie | Maximum of 3 selections

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PLATED LUNCHEON ENTRÉES

All plated entrée luncheons include three courses, iced tea, coffee, rolls with butter
Reserved for groups of 10 or more

FIRST COURSE

Select one starter

Chicken Noodle Soup

Minestrone Soup

House Salad

Tomatoes, carrots, cucumbers
Choice of two dressings

Caesar Salad

Romaine, parmesan, crouton
Caesar dressing

SECOND COURSE

Select one entrée

Chicken Florentine

\$17.95 per person

Chicken breast stuffed with spinach,
Roma tomatoes, mozzarella cheese, served
with rice pilaf and roasted vegetables

Grilled Flank Steak

\$22.95 per person

(8 oz.) Demi-glaze sauce, mashed potatoes,
and roasted vegetables

Chicken Marsala

\$19.95 per person

Chicken breast with marsala wine reduction,
oven roasted potatoes and roasted vegetables

Baked Lasagna

\$16.95 per person

Vegetarian baked green beans
and garlic bread

Grilled Salmon

\$30.00 per person

(4 oz.) Bourbon glazed, served over a bed
of wild rice pilaf with roasted vegetables

THIRD COURSE

Chef's choice dessert

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LUNCHEON BUFFETS

*All plated entrée dinners include three courses, iced tea, coffee, rolls with butter
Reserved for groups of 30 or more*

The Southern Buffet \$38.95 per person

Mixed greens salad
*With cherry tomatoes, cucumbers,
carrots, homemade croutons, cheddar cheese,
ranch and Italian dressing*

Crispy southern fried chicken

Succulent barbecue pork ribs

Corn on the cob
Steamed and drizzled in melted butter

Baked macaroni and cheese

Warm rolls with butter

Peach cobbler

The Mexican Buffet \$28.95 per person

Homemade chicken tortilla soup

Pineapple salsa

Grilled chicken fajitas
*With sautéed peppers and onions,
served with flour tortilla*

Fresh ground beef tacos
Served with hard and soft taco shells

Refried beans

Spanish rice

Make the perfect fajita taco
*Shredded cheddar cheese, shredded lettuce,
diced tomatoes, sautéed peppers, onions,
salsa, sour cream and guacamole*

Churros

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LUNCHEON BUFFETS CONT.

*All plated entrée dinners include three courses, iced tea, coffee, rolls with butter
Reserved for groups of 30 or more*

The Deli Buffet **\$31.95 per person**

Homemade chicken noodle soup

Potato salad

Create your own salad

*Fresh mixed greens, homemade croutons,
carrots, cucumbers, cherry tomatoes,
cheddar cheese, ranch and Italian dressings*

Make the perfect deli sandwich

*Assortment of breads: white, wheat, rye croissants
and sub rolls, sliced deli meats: roast beef, ham
and roasted turkey, sliced swiss, cheddar and
provolone cheeses, pickle spears, sliced tomato,
green leaf lettuce, sliced red onions,
mayonnaise and mustard*

Apple pie

The Italian Buffet **\$29.95 per person**

Homemade tomato basil soup

Caesar salad

*Romaine lettuce, homemade croutons,
parmesan cheese and Caesar dressing*

Chicken alfredo with fettuccini pasta

Baked meat lasagna

*Perfectly layered meat, cheese and pasta topped
with marinara sauce and a sprinkle of cheese on top
of a roasted vegetable medley*

Garlic bread with butter

Tiramisu or cannolis

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A photograph of a restaurant table setting, overlaid with a dark blue semi-transparent filter. In the foreground, a white plate holds a piece of seared salmon topped with a green herb garnish, surrounded by a dark sauce. The background is blurred, showing other tables, glasses, and a person in a white uniform. The text "Dinner Selections" is centered in white, bold font.

Dinner Selections

PLATED DINNER ENTRÉES

*Minimum of 25 or more required, based upon 1 hour of service
All buffets are served with regular and decaffeinated coffee, water and iced tea*

FIRST COURSE

Select one salad

House Salad

Grape tomatoes, shredded carrots, cucumbers,
with ranch and balsamic vinaigrette dressing

Caesar Salad

House-made croutons,
parmesan cheese, Caesar dressing

SECOND COURSE

Select one entrée

Grilled Chicken Breast (8 oz.)

\$31.95 per person

Topped with chicken pan jus, oven
roasted potatoes, grilled vegetable medley

Stuffed Chicken Florentine (10 oz.)

\$33.95 per person

Oven-roasted potatoes,
roasted vegetable medley

Grilled Pork Chop (10 oz.)

\$34.95 per person

Apricot or teriyaki glaze, mashed potatoes,
roasted vegetable medley

Airline Chicken Breast (10 oz.)

\$34.95 per person

Oven-roasted potatoes,
grilled vegetables

Top Sirloin Steak (8 oz.)

\$49.95 per person

Fingerling potatoes,
grilled vegetables

Salmon (8 oz.)

\$40.00 per person

Pan seared, bourbon glazed, over a bed
of wild rice pilaf, grilled vegetable medley

Prime Rib (8 oz.)

\$55.00 per person

Roasted, herb crusted with au jus,
twice baked potato, grilled vegetable medley

THIRD COURSE

Chef's choice dessert

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DINNER BUFFETS

Minimum of 30 or more required, based upon 2 hours of service buffets are served with regular and decaffeinated coffee and iced tea

The Classic Buffet \$50.00 per person

Mixed greens salad
*with cherry tomatoes, cucumbers, carrots,
house-made croutons, cheddar cheese, served
with ranch and Italian dressing*

Seasonal fruit bowl

Grilled chicken breast
with marsala sauce

Pan-seared salmon
with bourbon glaze

Steamed vegetable medley
drizzled with butter

Oven-roasted baby red potatoes
tossed in an herb and oil blend

Assortment of rolls with butter

N.Y. style cheesecake
with fruit topping

Double chocolate

The Southern Buffet \$45.00 per person

Mixed greens salad
*With cherry tomatoes, cucumbers, carrots,
homemade croutons, cheddar cheese,
ranch and Italian dressing*

Crispy southern fried chicken

Barbecue pork ribs

Corn on the cob
Steamed and drizzled in melted butter

Baked macaroni and cheese

Warm rolls with butter

Peach cobbler

The Italian Buffet \$42.00 per person

Homemade tomato basil soup

Caesar salad
*Romaine lettuce, homemade croutons,
parmesan cheese and Caesar dressing*

Chicken Alfredo with fettuccine pasta

Baked meat lasagna
*perfectly layered meat, cheese and
pasta topped with marinara sauce
and a sprinkle of cheese on top*

Roasted vegetable medley

Garlic bread with butter

Tiramisu or cannolis

The Mexican Buffet \$36.00 per person

Homemade chicken tortilla soup

Pineapple salsa

Grilled chicken fajitas
*With sautéed peppers and onions
served with flour tortilla*

Ground beef tacos
Served with hard and soft taco shells

Refried beans and Spanish rice

Make the perfect fajita taco
*Shredded cheddar cheese, shredded lettuce,
diced tomatoes, sautéed peppers, onions, salsa,
sour cream and guacamole*

Churros

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HORS D'OEUVRES MENU

DISPLAYS AND MINI STATIONS

Each serves 25 people

Chips and Dips Display

\$175.00

Warm spinach dip, hot cheese dip, guacamole dip, salsa dip, served with French baguette, tortilla chips, bagel chips

Imported Cheese Display

\$225.00

Imported cheeses, grapes, French bread, gourmet crackers

Fresh Fruit Display

\$150.00

Display of assorted seasonal fruit

Antipasti Display

\$175.00

Roasted red peppers, marinated mushrooms, prosciutto, genoa salami, marinated artichoke hearts, provolone, hearts of palm, kalamata olives, grilled vegetables, served with assorted breads

The Deluxe Salad Bar Station

\$15.95 per person

Mixed greens salad, sliced grilled chicken breast, bacon bits, chopped eggs, tomatoes, carrots, cucumbers, onions, pickles, olives, black beans, sunflower seeds, parmesan and cheddar cheeses, choice of two dressings

The Dessert Finale Station

\$20.95 per person

A dessert table consisting of mini cheesecakes, petit fours, mini tarts, and DoubleTree chocolate chip walnut cookies

Fresh Vegetable Crudité Display

\$100.00

Display of carrots, celery, cucumbers, tomatoes, seasonal vegetables, buttermilk ranch dipping sauce

The Loaded Potato Station

\$14.95 per person

Yukon gold baked potatoes served with the following toppings: sour cream, butter, fresh chives, crumbled bacon, shredded cheddar cheese

Pasta Station

\$16.95 per person | *\$150 attendant fee*

Penne pasta, beef sausage, sliced chicken, tomatoes, mushrooms, bell peppers, broccoli, sliced onions, olives, fresh tomato basil sauce or Alfredo sauce

CARVING STATIONS

\$150.00 Attendant Fee applies per station | Each serves 25 people

Boneless Turkey Breast

\$200.00

Oven roasted, served with homemade cranberry chutney, turkey gravy, rolls

Beef Tenderloin

\$295.00

Herb encrusted and slow roasted, served with blue cheese demi-glace, rolls

Pork Tenderloin

\$200.00

Served apricot or teriyaki glazed, with rolls

Virginia Baked Ham

\$250.00

Baked in pineapple brown sugar glaze, served with rolls

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HORS D'OEUVRES À LA CARTE

Priced for fifty pieces per order

COLD

Tomato Basil Bruschetta | \$85 per 50 pieces

Antipasto Kabobs | \$250 per 50 pieces

With salami, green olives, capicola, black olives, cheese tortellini, artichoke

Deviled Eggs | \$85 per 50 pieces

Snow Pea Wrapped Shrimp Skewer | \$250 per 50 pieces

With pineapple chutney

Fruit & Cheese Kabobs | \$150 per 50 pieces

Caprese Skewers | \$100 per 50 pieces

Drizzled with pesto cream sauce

Chilled Jumbo Shrimp | \$250 per 50 pieces

With lemon wedges, cocktail sauce

Mini Chicken Salad Croissant Sandwich | \$100 per 50 pieces

Salmon Canapés | \$300 per 50 pieces

Mini Lobster Rolls | \$300 per 50 pieces

1oz. lobster salad on a King's Hawaiian Roll

HOT

Spanakopita | \$250 per 50 pieces

Filled with spinach and feta cheese

Vegetarian Spring Roll | \$150 per 50 pieces

With sweet and sour sauce

Meatballs | \$150 per 50 pieces

With peach BBQ sauce

Chicken Wings | \$275 per 50 pieces

Choice of mild, hot or BBQ

Breaded Chicken Tenders | \$150 per 50 pieces

With honey mustard sauce

Spinach or Sausage Stuffed
Mushroom Caps | \$200 per 50 pieces

Chicken Pot Stickers | \$100 per 50 pieces

With sesame sauce

Coconut Shrimp | \$250 per 50 pieces

With Thai chili sauce

Mini Crab Cakes (2 oz.) | \$450 per 50 pieces

CHIPS AND DIP SELECTIONS

Priced per quart

Salsa Dip

\$10.95 per quart

Served with tortilla chips

Nacho Cheese Dip

\$14.95 per quart

Served with tortilla chips

Hot Spinach Dip

\$16.95 per quart

Served with French baguette

Guacamole Dip

\$13.95 per quart

Served with tortilla chips

Hummus Dip

\$10.95 per quart

Served with pita chips

All food, beverage, meeting room rental and audio-visual equipment pricing is subject to a 25% service charge and 8.75% sales tax.

DoubleTree by Hilton Hotel Atlanta Airport

3400 Norman Berry Dr., Atlanta, GA 30344 - Phone (770) 763.1600 - Fax (404) 767.2835



Beverage Selections

BEVERAGE MENU

Cash Bar Pricing

Pricing is inclusive of taxes

Premium / Deluxe
Mixed Drinks \$7.00 / \$9.00
Martinis \$8.00 / \$10.00
Domestic Beer \$5.00
Imported Beer \$6.00
Wine by the Glass \$7.00 / \$8.00
Soft Drink \$3.00
Bottled Water \$3.00
Margarita Special \$8.00

Host Bar Pricing

Pricing is inclusive of taxes

Premium / Deluxe
Mixed Drinks \$6.00 / \$8.00
Martinis \$6.00 / \$8.00
Domestic Beer \$4.00
Imported Beer \$5.00
Wine by the Glass \$6.00 - \$7.00
Soft Drinks \$2.00
Bottled Water \$2.00
Margarita Special \$7.00

Hosted Premium Bar Per Person

*(Two hour minimum, priced per person, per hour)
For guests 21 and older*

Featuring unlimited drinks during the purchased time period
Packages include all items listed under the Premium Brands

Only 1st hour \$15.00 per person

2nd hour \$8.00 per person

3rd hour \$7.00 per person

Each additional hour \$5.00 per person, per hour

Hosted Limited Bar Per Person

*(Two hour minimum, priced per person, per hour)
For guests 21 and older*

Featuring unlimited drinks during the purchased time period
Packages include domestic beer, imported beer, premium wine, soft drinks and bottled water

1st hour \$12.00 per person

2nd hour \$7.00 per person

3rd hour \$6.00 per person

Each additional hour \$4.00 per person

Beverage Brands

Subject to change

Premium

Grey Goose Vodka
Glenfiddich
Rémy Martin 1738
Jack Daniels
Bacardí
Casamigos Tequila
Tanqueray Gin
Clos du Bois Wines

Deluxe

Ketel One Vodka
Dewar's
Hennessy
Maker's Mark
Captain Morgan
Cuervo 1800 Tequila
Beefeater Gin
Wentz Wines

Bartenders

One bartender required
at \$150 each for up to 4 hours

\$25 per hour per bartender for each
additional hour above 4 hours

(1 bartender per 150 guests recommended)

Details

All Full-Service Bars Include:

Orange juice
Cranberry juice
Pineapple juice
Grenadine
Lime juice
Sour mix
Margarita mix
Lemons, limes, cherries, olives
All other necessary bar items

Add a Specialty Drink To Your Event

Add a personal touch to your event by
sharing your favorite drink with your guest.
Pick a drink that matches your color scheme
or one that simply sounds delicious
(Price based on drink)

Additional Specialty Hosted Beverages

Drink tickets at \$6.00
(Cocktails, Beer, Wine)

Champagne toast at \$4.00 per glass

Mimosas at \$5.50 per drink

Sparkling grape juice at \$15.95 per bottle

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