



Georgia World
Congress Center
Authority

CATERING
MENU



2024



WELCOME TO ATLANTA

In the heart of Atlanta, the Georgia World Congress Center (GWCC) is the world's largest LEED-certified convention center. It encloses some 3.9 million feet of exhibition space and consists of three adjacent buildings, Buildings A, B, and C.

In total these buildings have twelve exhibit halls, 98 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and is the fourth-largest convention center in the United States.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and, one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy

YOUR EXECUTIVE CHEF, BILLY VELASQUEZ



Our Executive Chef, Billy Velasquez, combines fresh local ingredients with seasonal specialties from various regions worldwide to craft exquisite cuisine at the Georgia World Congress Center. Chef Billy has served guests at the Georgia World Congress Center since 2012. Chef Billy has played a pivotal role in orchestrating large-scale events including the world's largest plated meal and various benchmark sporting events.

Billy's dedication to sustainable cooking and collaboration with fellow chefs reflects his commitment to ushering GWCC into a new era of exceptional food and service. to a new era of great food and service.

ALL DAY BREAKS

Assorted Breakfast Pastries / 48.00 dz

Chocolate, Butter and Almond Croissants
Fruit and Cheese Danish

Assorted Miffy's Muffins / 45.00 dz

Blueberry, Banana Nut, Cranberry, and Chocolate

Puffed Tarts / 36.00 dz

Blueberry Lemon, Chocolate Fudge

Ham & Cheese Savory Danish / 60.00 dz

Spinach and Cheese Savory Danish (V) / 60.00 dz

Assorted Cookies / 45.00 dz

Chocolate Chip, Sugar, and Oatmeal Raisin

Brownies / 45.00 dz

Cupcakes / 50.00 dz

Chocolate and Vanilla

Yogurt (AG) / 4.00 ea

Individually packaged. Includes Vanilla, Strawberry
Blueberry, and Non-Dairy

Granola Bars / 38.00 dz

Individually packaged. Includes Nature Valley

Energy Bars / 66.00 dz

Individually packaged. Includes Clif and Kind Bars

Whole Fruit (AG, VG) / 40.00 dz

Seasonal Selection of Apples, Bananas, and Mandarins

Seasonal Fruit Platter (AG, VG) / 10.00 pp

Dried Fruit & Nut Mix / 6.00 ea

Individually packaged, Featuring: Truly Good Foods

Mixed Nuts / 6.00 ea

Individually packaged, Featuring: Truly Good Foods

Bagged Chips / 43.00 dz

Classic and Barbecue Lays, Nacho Cheese and Cool
Ranch Doritos, Cheetos and Fritos

Potato Chips & French Onion Dip / 50.00 lb

Tortilla Chips & Salsa / 50.00 lb

Traditional Pretzel / 8.00 ea

Salted Bavarian pretzel served with local IPA mustard
sauce

Cinnamon Sugar Pretzel / 8.00 ea

Sweet Bavarian pretzel served with vanilla bean sauce



DIETARY KEY

AG - AVOIDING GLUTEN VG - VEGAN
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REFRESHMENTS

Assorted Fresh Flavored Waters / 60.00 gal

Choose from Lemon Lime, Strawberry, Watermelon or Cucumber. Additional Florals and Botanicals available

Coffee & Teas / 75.00 gal

Fresh brewed "Change Please" coffee and an assortment of hot Tazo teas *3 Gallon Minimum*

Unsweetened Iced Tea / 64.00 gal

Lemonade / 64.00 gal

Assorted Soft Drinks / 4.00 ea

12 oz. Coke products: Coke, Diet Coke, Sprite, and Coke Zero

Assorted Juices / 4.50 ea

10 oz. Minute Maid Juices

Bottled Water / 4.00 ea

12 oz. Dasani bottled water

La Croix Sparkling Water / 4.50 ea

Pamplemousse, Lemon and Lime

Sparkling Water / 4.00 ea

11 oz. Perrier bottle

Energy Drinks / 5.50 ea

Powerade / 5.50 ea

Bagged Ice / 25.00 ea

20 lb. bag

WATER COOLER RENTAL

Power requirements: 110V/20 amps (provided by client)

Includes Water Cooler & Cups

75.00 PER DAY

5 Gallon Water Jug / 32.00 ea

KEURIG MACHINE RENTAL

Power requirements: 110V/20 amps (provided by client)

75.00 PER DAY

Keurig Coffee Supplies / 120.00 ea

24 K-cup package with assorted flavors: regular, decaf, and tea. Three one-gallon water jugs, cups, napkins, stirrers, creamers, and sweeteners



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CONTINENTAL BREAKFAST

Enjoy our signature fresh baked assorted pastries, market style whole fruit, water, orange juice, coffee, and assortment of hot teas

21.00 PER PERSON

CONTINENTAL ENHANCEMENTS

Enhancements are priced per person

Scrambled Eggs (AG, V) / 5.00

Hard Cooked Eggs (AG, V) / 3.00
Two hard boiled eggs, peeled & ready to eat!

French Toast Casserole / 6.00
Served with Maple Syrup

Potato Hash (AG, V) / 4.00

Asparagus & Peppadew Frittata (AG, V) / 8.00

Spinach & Cheese Crustless Quiche (AG, V) / 8.00

Bacon & Cheese Crustless Quiche (AG) / 9.00

Yukon Gold Potatoes (AG, V) / 4.00

Oatmeal (AG, VG) / 6.00
Served with brown sugar, walnuts, and raisins

Assorted Cereals / 4.00
Served with 2% milk.

Cheddar Stone Ground Grits (AG, V) / 4.00

Yogurt / 4.00
Vanilla, Strawberry, Blueberry and Non Dairy

Pork Sausage Links (AG) / 5.00

Hickory Smoked Bacon (AG) / 5.00

Turkey Sausage Links (AG) / 5.00

Chicken Sausage (AG) / 5.00

Spinach, Egg and Cheese Empanada (V) / 8.00

Sausage, Egg and Cheese Empanada / 8.00

GIANT CINNAMON ROLL CARVERY

Chef Attendant Required 240.00

Cream Cheese Icing, Toasted Pecans, Cinnamon Simple Syrup (V, N)

12.00 PER PERSON

BREAKFAST SANDWICHES

Breakfast sandwiches are individually wrapped in compostable bags

Southern Chicken Biscuit / 10.00

Southern Breaded Chicken Breast, Scrambled Egg, and Cheddar Cheese on a Buttermilk Biscuit

Egg & Spinach English Muffin (V) / 10.00

Egg white cooked with Sautéed Spinach Served on a Toasted English Muffin with Roasted Red Peppers and Boursin Cheese

Bacon & Egg Croissant / 10.00

Applewood Smoked Bacon, Scrambled Egg, and Pimento Cheese on a Buttered Croissant

Sausage & Egg Croissant / 10.00

Whole-hog Sausage Patty with Scrambled Egg and Cheddar Cheese on a Buttered Croissant

PLATED BREAKFAST

All plated breakfasts are served with freshly baked pastries, whipped butter, water, juice, and coffee

Selection 1 / 34.00

Traditional Vegetable Quiche with Mushrooms, Peppers, Onions, Spinach, and Mozzarella served with Breakfast Potatoes and Chicken Sausage

Selection 2 / 31.00

Farm Fresh Scrambled Eggs served with Potato Hash and Applewood Smoked Bacon (AG)

Selection 3 / 34.00

Hardwood Smoked Bacon Frittata with Jack cheese served with Yukon Gold potatoes, and Turkey Sausage links (AG)

Selection 4 / 34.00

Asparagus & Peppadew Frittata served with Chicken Sausage and Roasted Fingerling Potatoes (AG)

Selection 5 / 40.00

Brioche French Toast, Banana Filling, Orange-Chocolate Ganache, Fresh Berries



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Groups under 50 people will be charged \$75 for service

CHEF'S BEST BOXED LUNCH

Choose one sandwich or one salad

Lunch includes your sandwich or salad entrée of choice, two sides, and an individual beverage (bottled water or soda). Each box must contain the same sides.

35.00 PER PERSON

SANDWICH OPTIONS

Highlands Turkey

Turkey, Gouda, Peach Chutney, and Vidalia onion on fresh Baguette

Grilled Chicken

Chicken, Braised Spinach, Roasted Tomato, and Herb Cheese Spread on Ciabatta

Roast Beef & Gruyère

Roast Beef, Gruyère, and Horseradish Cream on French Batard Bread

Smoked Ham & Swiss

Ham, Swiss, and Mustard Butter on Pretzel Bun

ZLT Flatbread (V)

Zucchini, Smoked Tomato Pesto and Pepperjack Cheese on Naan

SALAD OPTIONS

Add chicken to any salad +2.00.

Caesar

Crisp Lettuce, Parmesan Cheese, and Garlic Croutons

Vegetable Chop (AG, V)

Broccoli, Tomato, Garbanzo Bean, Cucumber, and Onion with Honey Dijon Dressing

Bistro Style (AG, V)

Artichokes, Roasted Red Peppers, Tomato, Carrots, and Hard Cooked Egg with Aged Balsamic Vinaigrette

Deluxe Garden (AG, V)

Carrots, Cucumber, Onions, and Bell Peppers with Peppercorn Dill Dressing

SIDE OPTIONS

Choose two. All box lunches must have the same two sides.

Fruit Salad (AG, V)

Kettle Chips (AG, V)

Harvest Grain Couscous and Quinoa Salad (V)

Garden Salad with Balsamic Vinaigrette (AG, V)

Individually Wrapped Cookie

Individually Wrapped Brownie (AG)



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PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, whipped butter and Chef's choice of seasonal vegetable, iced tea, and water.

SALADS

Poached Pear (AG, V, N) / 8.00

Artisan Greens wrapped in Cucumber, Red Wine Poached Pear, Micro Rainbow, Dried Cranberries, Goat Cheese and Candied Walnuts

Roasted Beet & Burrata (AG, V) / 8.00

Roasted Gold and Red Beets with Creamy Burrata Cheese, Micro Arugula, Basil Oil and Sundried Tomatoes

Southern (AG, V, N) / 8.00

Baby Greens, Mixed Berries, Spiced Pecans, and Goat Cheese with White Balsamic Vinaigrette

Tomato & Mozzarella (AG, V) / 8.00

Tomatoes, Fresh Mozzarella, Olive Oil, Aged Balsamic Vinegar, Fresh Basil

Caesar / 7.00

Romaine, Lemon Caesar Dressing, Shaved Parmesan, and Garlic Croutons

Field Green (AG, VG) / 7.50

Local Georgia Lettuce, Cucumber, Carrot, Tomato served with Vidalia Onion Dressing

Bibb & Frisée (AG, V, N) / 7.50

Bibb & Frisée Lettuce, Goat Cheese, Dried Cranberries, Candied Pecans, and Maple Vinaigrette

Pomegranate Fennel (AG, VG) / 7.00

Arugula, Shaved Fennel, Valencia Orange, Pomegranate Arils and Citrus Vinaigrette

ENTREES

Rosemary Lemon Chicken (AG) / 38.00

Garlic Herb Grilled Chicken Breast with Lemon Rosemary Jus served with Au Gratin Potatoes

Peppered Balsamic Chicken (AG) / 38.00

Balsamic Pepper Marinated Chicken Breast served with Roasted New Potatoes, Blistered Grape Tomatoes, and Pommerey Cream Sauce

Parmesan Crusted Chicken Breast / 39.00

Parmesan Crusted Chicken Breast served with Herb Roasted Fingerling Potatoes and Sauce Putanesca

Chili Spiced Roasted Chicken Breast (AG) / 39.00

Served with Cauliflower Au Gratin and Red Wine Cranberry Reduction

Beef Tenderloin (AG) / 45.00

Espresso Crusted Filet Mignon served with Pomme Puree and Kahlua Demiglace

Short-Rib (AG) / 41.00

Braised Short-Rib served with Herb Polenta and Natural Cabernet Reduction

Miso Glazed Salmon (AG) / 43.00

Miso glazed salmon served with coconut jasmine rice and baby bok choy

Portabella Vegetable Stack (AG, VG) / 41.00

Herb Marinated Grilled Portabella Mushrooms, Squashes, Peppers, Onions, and Spinach Served over Rich Marinara Sauce

5-Spice Tofu (AG, VG) / 41.00

Chinese 5-spiced Tofu served with Coconut Jasmine Rice, Baby Bok Choy, Shiitake Mushrooms, and Red Bell Peppers

Vegetable Lasagna Roll (V) / 42.00

Roasted Vegetables, Mozzarella, and Seasoned Ricotta Rolled in Pasta Served over Tomato Basil Compote

DUET ENTREES

Grilled Petite Filet + Pan Seared Lemon Rosemary Chicken Breast (AG) / 53.00

Served with Roasted Garlic infused Mashed Potatoes and Caramelized Shallot Jus

Caribbean Chicken Breast + Jumbo Shrimp (AG) / 59.00

Served with Caribbean-Style Rice, Citrus Glaze and Pineapple Relish

Herb Crusted Beef Tenderloin + Maine Sea Scallops (AG) / 67.00

Served with Yukon gold potatoes au gratin and red wine Demi-glace

Espresso Crusted Petit Filet + Seared Salmon (AG) / 55.00

Served with Herbed Risotto, Kahlua Demi

CHILLED ENTREES

Dragon's Gate Asian Chicken Salad / 30.00

Char Siu Chicken, Hoisin Noodles, Sweet & Sour Vegetables, Asian Slaw, and Wonton Croutons

Chophouse Bistro Steak Salad (AG) / 38.00

Char-Fired Bistro Steaks, Wood-Roasted Mushrooms, Artichokes, Grilled Peppers, and Balsamic Vinaigrette, topped with Tobacco Onions

Wrapped Artisan Greens (AG) / 32.00

Grilled Chicken, Vegetables, and Classic Mustard Vinaigrette

Antipasti Salad (AG) / 33.00

Romaine Hearts Wrapped in Prosciutto, Pesto Chicken, Fresh Mozzarella, Grilled Olives, Oven-Dried Tomatoes, Balsamic Reduction, and Lemon Basil Oil

DESSERTS

Coffee service included with all desserts

Red Velvet Cake / 8.00

Topped with Cream Cheese Frosting

New York Style Cheesecake / 8.00

Topped with Strawberry Sauce

Carrot Cake (N) / 8.00

Topped with Cream Cheese Frosting and Toasted Walnuts.

Rustic Apple Tart / 8.00

Topped with Cinnamon Custard Sauce

Tiramisu Glass / 8.00

Coppa 3 Chocolates (AG, V, N) / 8.00

Delicious combination of Silky Dark, Milk, and White Chocolate Creams with a layer of Hazelnut Crunch

Coppa Mascarpone & Fragole (V) / 8.00

A Sponge Cake Base topped with Mascarpone Cream, Studded with Chocolate Chips, topped with Wild Strawberries, and Strawberry Sauce

Creme Brûlée & Berries (AG, V) / 8.00

A Layer of Raspberry Sauce topped with a Creamy Custard and decorated with Mixed Berries coated in Caramel

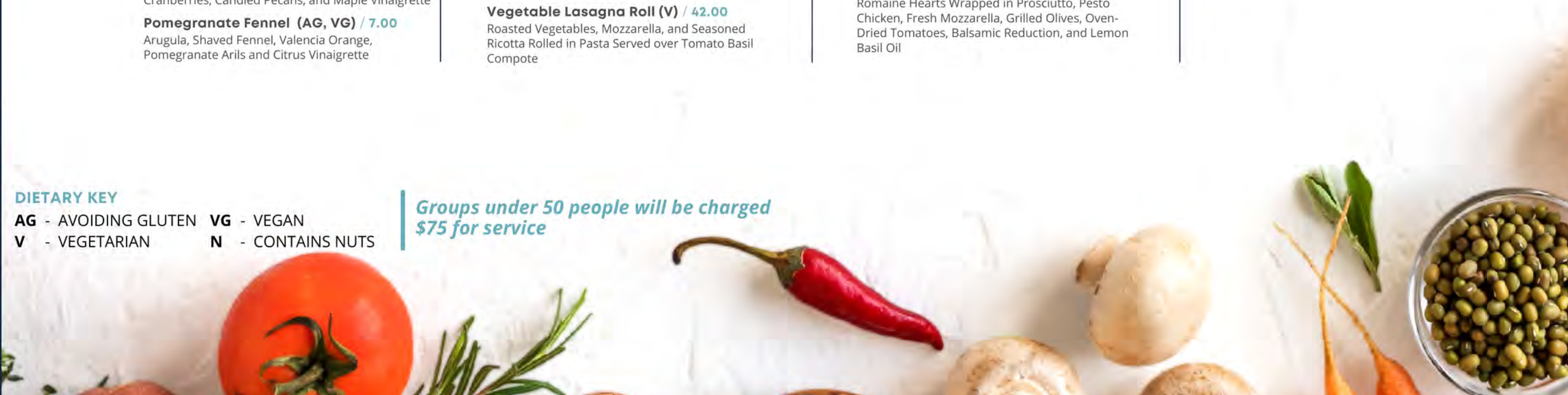
Chocolate Mousse Glass (AG, V) / 8.00

Rich Chocolate Mousse with a heart of Zabaione, topped with Chocolate Curls

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TEX MEX CHEF TABLE

Includes water, lemonade, and iced tea.

Our Mexican themed Chef's Table presented with warm Flour Tortillas, Tortilla Chips, Salsa, Sour Cream, and Guacamole.

49.00 PER PERSON

ENTREES

Firecracker Chicken (AG)

Ancho Adobo Marinated Chicken Thighs with Grilled Peppers and Onions

Firecracker Steak (AG)

Ancho Adobo Marinated Skirt Steak with Grilled Peppers and Onions

SIDES

Southwestern Salad (AG, V)

Corn, black beans, pico de gallo, tortilla strips and a chipotle honey dressing

Charro Beans (AG, VG)

Pinto Beans with Sautéed Peppers and Onions, Tomato, Oregano

Fire Roasted Tomato Rice (AG, VG)

Sautéed Onion, Fire Roasted Tomatoes, Cilantro

Chili Fiesta Corn & Bell Peppers (AG, VG)

Sautéed Onions, Peppers, Cilantro, and Green Onion

DESSERTS

Cinnamon Sugar Churros

Served with chocolate dip

Tequila Lime Cheesecake

ITALIAN BISTRO CHEF TABLE

Includes water, lemonade, and iced tea.

Explore the artisanal side of Italy with expertly curated menus complete with Rustic Bread and butter.

48.00 PER PERSON

ENTREES

Garlic Herb Grilled Chicken Breast (AG)

Served with Lemon Rosemary Jus

Italian Sausage with Bell Peppers and Onions (AG)

Served with Marinara Sauce

SIDES

Caesar Salad

Romaine, Lemon Caesar Dressing, Shaved Parmesan, and Garlic Croutons

Caprese Salad (AG, V)

Ciliegine Mozzarella, Grape Tomato, Pesto, Arugula

Pennette Putanesca (VG)

Penne Pasta in a Light Herb Tomato Broth with Artichokes, Capers, Olives, Roasted Tomatoes

Herb-Roasted Bistro Vegetables (AG, VG)

Chef's Selection of Seasonal Vegetables Marinated with Herbs and Garlic then Grilled and Roasted

DESSERTS

Tiramisu

Chocolate Chip Canolis

SOUTHERN HOSPITALITY

Includes water, lemonade, and iced tea.

Get a taste of the low country with our hickory wood smoked meats, served with southern cornbread and honey butter.

47.00 PER PERSON

ENTREES

Slow-Smoked Brisket (AG)

Served with Molasses BBQ

BBQ Spiced Grilled Chicken (AG)

Served with Bourbon Coca-cola Glaze

SIDES

Garden Salad (AG, VG)

Local Georgia Lettuces with Cucumber, Grape Tomato, Red Onion, and Carrot, Served with House-made Ranch and Balsamic Vinaigrette Dressings

Creamy 3 Cheese Mac (V)

Cavatappi Noodles Smothered in a Rich, Creamy Three Cheese Sauce

Southern Style Green Beans (AG, VG)

Garlic Herb Green Beans Sautéed with Onions

Cole Slaw (AG, VG)

Shredded Cabbage and Carrots with Traditional Coleslaw Dressing

DESSERTS

Peach Cobbler (V)

Served with fresh whipped cream.

Double Chocolate Bread Pudding (V)



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THE STEAKHOUSE TABLE

Includes water, lemonade, and iced tea

Iceberg Wedge Salad (AG)

Iceberg Wedge, Grape Tomatoes, Red Onions, Crisp Bacon, and Creamy Blue Cheese Dressing

Caesar Salad

Crisp Romaine, Parmesan, and Garlic Croutons with Classic Caesar Dressing

New York Strip Loin Cutlets (AG)

Herb Crusted Grilled New York Strip Steak with Red Wine Demi Glacé topped with Roasted Mushrooms & Caramelized Shallots

Roasted Lemon-Garlic Chicken (AG)

Served with Natural Jus

Grilled Salmon (AG)

Served with Braised Spinach and Leek Confit

Sautéed Green Beans (AG, VG)

Served with Herbed Tomatoes

Loaded Mashed Potatoes (AG)

Served with Bacon, Cheddar, and Green Onions

Traditional Bread Pudding (V)

Served with Warm Caramel Sauce

Mixed Berry Fruit Crisp (AG, V)

Served with Vanilla Whipped Cream

58.00 PER PERSON

HOT PRESSED SANDWICHES

Includes water, lemonade, and iced tea

Harvest Grain Salad (VG)

Served with Roasted Seasonal Vegetables and a Sweet Onion Dressing

Spinach & Arugula Salad (AG, V)

Served with Cucumber, Feta, Tomato and Oregano Vinaigrette

Pressed Cubano

Mojo Roasted Pork, Spicy Pickles, Swiss Cheese, Ham and Dijonaise

Falafel Melt (V)

Falafel, Roasted Red Pepper, Three Cheese Blend, and Basil Bean Spread on Sourdough

Chipotle Chicken

Ancho Chicken, Provolone, Red Onions, and Tomato on Naan

Sweet Potato Chips

Chef's Selection of Dessert Bars

Fresh Baked Cookies

44.00 PER PERSON

SOUP, SALADS & SANDWICHES

Includes water, lemonade, and iced tea

Soup of Choice

Choose from Tomato Bisque, Broccoli Cheddar, Minestrone (VG) or Sausage, Fennel and White Bean (AG)

Vegetable Chop Salad (AG, VG)

Broccoli, Garbanzo Beans, Cucumber, and Tomato, topped with Honey-Dijon Dressing

Chicken Salad Sandwich

Chicken Salad with Apples, Grapes and Celery on a Croissant

Egg Salad Sandwich (V)

Egg Salad with Mustard and Sweet Pickle Relish on a Petite Sweet Roll

Tuna Salad Sandwich

Tuna Salad with Fresh Dill, Capers, and Mayonnaise

Kettle-Style Potato Chips

"Small Bites" Cheesecakes

Georgia Peach Cobbler

Served with Cinnamon Whipped Cream

40.00 PER PERSON

GOURMET MARKET SALADS & SANDWICHES

Includes water, lemonade, and iced tea.

Field Greens Salad (AG, VG)

Mixed Field Greens, Grape Tomatoes, Red Onion, Cucumber, and Aged Balsamic Vinaigrette

Southern Potato Salad (AG, V)

Roasted Baby Potatoes, Sweet Pickle Relish, pimentos, Eggs, Sweet Onions, and Herb-Mustard Vinaigrette

Roasted Vegetable Flatbread (VG)

Mushroom, Zucchini, Squash, Roasted Red Pepper, and Hummus Spread

All American Submarine Sandwich

Ham, Turkey, Roast Beef, Lettuce, Tomato, Red Onion, and Herbed Mayo

Beef Sirloin Sandwich

Sirloin of Beef and Cheddar on Petite Roll with French Onion Spread

Kettle-Style Potato Chips

Chocolate Chip Cookies

42.00 PER PERSON

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PASSED HORS D'OEUVRES

Want your chosen hors d'oeuvres passed to your guests? Butler passers are available.

240.00 FOR 4 HOURS

After the first 4 hours, additional hours are charged at 60.00 each.

ALL HORS D'OEUVRES ARE PRICED PER PIECE

50-Piece minimum

CHICKEN HORS D'OEUVRES

Chicken Cordon Blue / 6.50

Chicken Quesadilla / 6.50

Served with Avocado Crema

Pecan Chicken / 7.00

Served with Peach Chutney

Tandori Chicken Satay (AG) / 7.00

Served with Mango Salsa

Mini Adobo Chicken Empanada / 6.50

Chicken Lemongrass Pot Sticker / 6.50

Served with Soy Dipping Sauce

Buffalo Chicken Spring Roll / 6.50

Served with Avocado Ranch

BEEF HORS D'OEUVRES

Mini Argentine Beef Empanada / 6.50

Beef Wellington / 8.00

Served with Horseradish Cream

Beef Satay / 7.00

Served with Ginger Soy Glaze

Grilled Beef Tenderloin Bruschetta / 8.50

Served with Caramelized Vidalia Onion and Horseradish Crema

PORK HORS D'OEUVRES

Char Siu Pork Bao Bun / 7.00

Pulled Pork Biscuit / 7.00

Pork Pot Sticker / 6.50

Served with Soy and Sweet Chili

LAMB HORS D'OEUVRES

Ancho Chili Lamb Chop (AG) / 8.50

Served with Jalapeno Citrus Salsa

VEGETABLE HORS D'OEUVRES

Vegetable Spring Roll (VG) / 6.50

Served with Sweet Soy

Wild Mushroom Beggars Purse (V) / 6.50

Tuscan Ratatouille Tart (V) / 6.50

Vegetable Pot Sticker / 6.00

Served with Soy Dipping Sauce

Quattro Formaggio Mac N' Cheese Bite (V) / 6.00

Caprese Skewer (AG, V) / 6.00

Topped with Basil and Balsamic Drizzle

Brie en Croute with Raspberry (V) / 6.00

Vegetable Samosa (VG) / 6.00

Spanikopita (V) / 7.00

Pimento Mac N' Cheese Fritter (V) / 6.50

Mini Pinto Bean Empanada (VG) / 6.50

SEAFOOD HORS D'OEUVRES

Crab Cake / 8.00

Topped with Lemon Aioli

Seared Sesame Tuna Wonton / 7.50

Served with Seaweed Salad and Topped with Wasabi Cream

Smoked Salmon Cracker / 7.50

Served with Crème Fraîche Capers and Red Onion

Blackened Shrimp Shooter (AG) / 8.50

Served with Cajun Remoulade

Shrimp N' Grits Cup (AG) / 12.00

GA BBQ Shrimp and Smoked Gouda Grits served in individual cups



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SUSHI STATION

Maki & Sashimi

A selection of fresh made Maki, including California Rolls, Spicy Runa Rolls and Smoked Salmon Rolls,

Accompaniments

Seaweed Salad, Wasabi, Pickled Ginger, and variety of sauces

600.00 PER 100 PIECES

BRUSCHETTA ITALIA STATION

Tomato Basil (AG, VG)

Topped with Parmesan and Extra Virgin Olive Oil

Kalamata Olive Tapenade (AG, V)

Topped with Chevre Cheese

Roasted Wild Mushroom (AG, V)

Topped with Gorgonzola Cheese

Crackers & Crostini (Contains Gluten)

10.00 PER PERSON

LITTLE ITALY SAMPLER

Cured Meats

Marinated Vegetables (AG, VG)

Basil Pesto (AG, V)

Flatbreads & Crackers

22.00 PER PERSON

GEORGIA CHEESE TASTING BOARD

Chef's Selection of Local Cheeses

Georgia Bee Honey

Dried Fruit Garnish

Pecans & Almonds

Assorted Water Crackers

22.00 PER PERSON

PITA CHIP BAR

Pita Chips

Dips (AG, V)

Traditional Hummus, Pimento Cheese, Artichoke and Spinach Dip

9.00 PER PERSON

GARDEN FRESH CRUDITÉ OF VEGETABLES

Display Platter

Chef's Selection of Fresh Vegetables (AG, VG)

Buttermilk Ranch Dip (AG, V)

Traditional Hummus (AG, VG)

Fresh Basil Pesto (AG, V)

Crackers & Breadsticks

10.00 PER PERSON

INDIVIDUAL GARDEN FRESH CRUDITÉ CUPS

Chef's Selection of Fresh Vegetables (AG, VG)

Buttermilk Ranch Dip (AG, V)

Traditional Hummus (AG, VG)

Fresh Basil Pesto (AG, V)

12.00 EACH

JARCUTERIE & FRESH BAKED BREAD (AG)

Served in an individual glass jar

Imported Cured Meats Skewered

Domestic & Imported Cheese

Marinated Vegetables & Flat Bread

15.00 PER PERSON

ATL SLIDER BAR

Pulled BBQ Pork

House Pickle, GA Tangy BBQ Sauce, Mini Bun

Brisket

Coca-Cola Glaze, Fresh Slaw, Mini Bun

Impossible Beef Slider (VG)

Cajun Remoulade

24.00 PER PERSON

NUCHAS EMPANADAS

Argentine Beef

Chipotle Chicken

Portobello, Spinach & Mozzarella (V)

Pinto Beach (VG)

15.00 PER PERSON

GOURMET NACHO & SALSA BAR

Crispy Corn Tortilla Chips

Zesty Beef Chili (AG)

Spicy Queso (AG)

House Made Salsa Verde & Roja (AG, VG)

13.00 PER PERSON



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CHEF ATTENDED STATIONS

All stations require a minimum of 50 guests and a chef attendant.

300.00 FOR 3 HOURS

After the first 3 hours, additional hours are charged at 70.00 each.

CARVED ITALIAN SAUSAGE

- Grilled Italian Rope Sausage (AG)
- Sautéed Tri-Color Peppers (AG, VG)
- Grilled Onions (AG, VG)
- Tomato Basil Sauce (AG, VG)
- Giardiniera (AG, VG)
- Mini Torpedo Rolls

24.00 PER PERSON

CARVED TURKEY

- Carved Turkey (AG)
- Sweet & Sour Coleslaw (AG, VG)
- Fingerling Potatoes (AG, VG)
- Cranberry Chutney (AG, VG)
- Dinner Rolls

26.00 PER PERSON

CARVED SALMON TEPPANYAKI

- Green Cabbage Salad (AG, VG)
- Sweet Soy Vinaigrette
- Wonton Chips
- Sweet Chili Glaze (AG, V)
- Sesame Rolls

30.00 PER PERSON

CARVED BRISKET

- Brisket with Bourbon Coca-Cola Glaze (AG)
- Pineapple, Jicama & Cucumber Slaw (AG, V)
- Mac & Cheese
- Texas Toast

26.00 PER PERSON

CARVED SMOKED RIBEYE

- Smoked Ribeye (AG)
- Creamed Spinach (AG, V)
- Horseradish (AG, V)
- Port Wine Tomato Glaze (AG, V)
- Mini Baguettes

32.00 PER PERSON

SHRIMP & GRITS

- Blackened Jumbo Shrimp
- Southern Style Shrimp Gravy
- Smoked Gouda Grits

28.00 PER PERSON

CHILLED PONCE CITY MARKET BOWLS STATION

Minimum order of 20 per bowl variety

Market Cobb Salad (AG)

Romaine Lettuce with Turkey, Egg, Garbanzo Beans, Bacon, Peppers, and Ranch Dressing

Buford HWY Latin Salad (AG)

Ancho Chicken, Pico de Gallo, Roasted Corn, Black Beans, Cilantro Vinaigrette

Tuna Poke Bowls (AG)

With Cucumber, Sweet onions, Wakame Salad, Sriracha Mayo Sauce tossed over Chilled Sweet Tangy Rice

Pineapple Poke Bowl (AG, VG)

With Cucumbers, Edamame, Sweet onions, Jalapeno, tossed in fire sauce over Chilled Sweet Tangy Rice

20.00 EACH

WARM BOWLS ACTION STATION

Requires a minimum of 50 guests and a Chef Attendant

Cuban-Style "Ropa Vieja"

Stewed Shredded Beef with Peppers and Onions, Saffron Rice, Cumin Accented Black Beans, Fresh Pico de Gallo, Cilantro Crema, Pickled Red Onion

Pesto Penne Primavera (VG)

Herb Roasted Broccoli, Carrot, Squashes (add Grilled Chicken +5.00)

Teriyaki Chicken

Jasmine Rice, Stir Fry Veggies, Teriyaki Glaze, Sesame seeds

Caribbean Chicken

Jerk Spiced Chicken Thigh, "Rice and Peas", Pineapple Relish

20.00 EACH



DIETARY KEY

- AG** - AVOIDING GLUTEN **VG** - VEGAN
- V** - VEGETARIAN **N** - CONTAINS NUTS

DOLCE VIDA

Tiramisu Cups

Assorted Italian Cookies

Mini Cream & Hazelnut Bomboloni

12.00 PER PERSON

FRENCH RIVIERA

Custard Eclairs

Creme Puffs

Assorted French Style Macarons

10.00 PER PERSON

AMERICANA

Fruit Filled Hand Pies

Cheesecake Bites

Chocolate Cake Pops

9.00 PER PERSON

LOAD IT UP! ICE CREAM SUNDAE BAR

Waffle Cones

Vanilla Bean Ice Cream

Dark Chocolate & Salted Caramel Sauces
Cake, Cookie Dough, Brownies, Chocolate
Chunk Cookies

Fresh Fruits

Nuts

Assorted Candy Toppings

Whipped Cream

20.00 PER PERSON

Banquet Attendant Required, 240.00 up to 4 hours

S'MORGASBORD

Marshmallow Loaf

Pretzel Rods

Graham Crackers

Hershey's Chocolates and Reese's Cups

Oreos

Brownie Bites

Liege Waffle Halves

Hazelnut Spread

Fresh Strawberries

16.00 PER PERSON

Chef Attendant Required, 300.00 up to 3 Hours

SIGNATURE DESSERTS

Carrot Cake

Red Velvet Cake

New York-Style Cheesecake Bites

Toffee and Chocolate Dessert Bars

14.00 PER PERSON

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

Half Sheet / **125.00 ea**

Serves approximately 40 to 45 guests.

Whole Sheet / **250.00 ea**

Serves approximately 75 to 90 guests.

Cake Cutting Attendant 240.00 up to 4 hours

CUPCAKE BAR

Lemon Meringue

Red Velvet

Double Chocolate

Vanilla Bean

10.00 PER PERSON

DIETARY KEY

AG - AVOIDING GLUTEN **VG** - VEGAN

V - VEGETARIAN **N** - CONTAINS NUTS



**HOSTED PLATINUM BAR
COCKTAILS**

Featuring Tito's Handmade Vodka, Bombay Sapphire, Maker's Mark, Jack Daniels, Woodford Reserve, Crown Royal, Captain Morgan, Flor de Cana ECO Rum 15yr, Casamigos Silver, Jameson, Johnnie Walker Black

9.50 PER DRINK

WINE

Priced by the glass.

Kendall Jackson Chardonnay / 8.00

Kim Crawford Sauvignon Blanc / 8.00

Louis Martini Cabernet Sauvignon / 8.00

Meomi Pinot Noir / 8.00

M Chapoutier Rose / 8.00

Korbel Brut / 8.00

BEER & SELTZERS

Imported / 7.00 ea

Stella, Blue Moon, Heineken, Sweetwater 420, Corona, Heineken 0 (NA)

Domestic / 6.50 ea

Miller Lite, Ultra, Bud Light, Coors Light

Craft / 7.00 ea

Wild leap Super Lager, Chance IPA, Creature Comforts Tropicalia

White Claw Seltzer / 7.00 ea

Black cherry and pineapple flavors available. *Other flavors may be available upon request. Contact your sales manager for the latest offerings.*

BEVERAGES

Bottled Water/ 4.00 ea

Soft Drinks / 4.00 ea

Juices / 4.50 ea

**HOSTED GOLD BAR
COCKTAILS**

Featuring Local Wild Leap Vodka, Bombay, Glenmorangie, Jack Daniels, Jim Beam, Bacardi Superior, Jose Cuervo

7.50 PER DRINK

WINE

Priced by the glass.

Trinity Oaks Chardonnay / 7.00

Trinity Oaks Pinot Grigio / 7.00

Trinity Oaks Cabernet / 7.00

Trinity Oaks Merlot / 7.00

Trinity Oaks Pinot Noir/ 7.00

Wycliff Brut & Rose / 7.00

BEER & SELTZERS

Imported / 7.00 ea

Stella, Blue Moon, Heineken, Sweetwater 420, Corona, Heineken 0 (NA)

Domestic / 6.50 ea

Miller Lite, Ultra, Bud Light, Coors Light

Craft / 7.00 ea

Wild leap Super Lager, Chance IPA, Creature Comforts Tropicalia

White Claw Seltzer / 7.00 ea

Black cherry and pineapple flavors available. *Other flavors may be available upon request. Contact your sales manager for the latest offerings.*

BEVERAGES

Bottled Water/ 4.00 ea

Soft Drinks / 4.00 ea

Juices / 4.50 ea

BUBBLY BAR

A salute to a great glass!

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Mimosa, Bellini, and Kir Royale

13.00 PER PERSON

BLOODY MARY BAR

A fabulous starting point!

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord or garnishes including cucumbers, cheese, and sausage with Tajín Rim

13.00 PERSON

BOURBON LIST

Liter bottles, 27 1.25 ounce pours

Eagle Rare

Taste: Bold, dry, oaky flavors, candied almonds and cocoa
Finish: Dry and lingering

Buffalo Trace Single Barrel

Taste: Notes of brown sugar and spice that give way to oak, toffee, dark fruit and anise
Finish: Long and smooth with serious depth

EH Taylor Single Barrel

Taste: Sweetness balanced with tobacco and dark spices
Finish: Cinnamon, toasted marshmallow, mild heat

Blade and Bow

Taste: Dried apricot, ripe pear and a sweet roasted grain
Finish: Notes of charred oak and warm winter spices

Whistlepig 6 Year Piggyback Rye

Taste: Vanilla, lemongrass, and spiced milk chocolate
Finish: Classic Rye Spice, spearmint and clove

225.00 BOTTLE, LIMITED AVAILABILITY

Rolling Bar Rental/ 250.00 ea

SPECIALTY COCKTAILS

Jalapeño Margarita / 12.00 ea

The kick of a margarita with the zip of jalapeño. Go way south of the border

Vodka Lemonade with a Twist / 12.00 ea

A blast of summer! Crisp Svedka Vodka, refreshing lemonade and Chambord.

*Beer & Wine Bar 900.00 Minimum (Per Bar)
Beer, Wine, & Liquor Bar 1250.00 Minimum (Per Bar)*

*Bartender Labor 240.00 Minimum
Additional Hours 60.00 (Per Hour)*



WHITE WINE

Priced by the bottle

Kim Crawford Marlborough New Zealand, Sauvignon Blanc / **61.00**

Bonterra, California Sauvignon Blanc *Organic / **48.00**

Benvolio, Italia Pinot Grigio / **60.00**

Bonterra, California Pinot Grigio *Organic / **48.00**

Rain Storm, Oregon Pinot Gris / **50.00**

Kendall-Jackson 'Vintner's Reserve' California, Chardonnay / **55.00**

House of Brown, California Chardonnay / **72.00**

Bonterra Estate, California Chardonnay *Organic / **85.00**

La Crema Monterrey, California, Chardonnay / **65.00**

Bonterra, California Chardonnay *Organic / **48.00**

Josh, California Chardonnay / **50.00**

Chateau St. Michelle Washington State, Riesling / **37.00**

Seven Daughters, California, Moscato / **45.00**

New Age San Rafael, Argentina, White Blend / **41.00**

Bonterra, California Rose *Organic / **48.00**

Conundrum, California White Blend / **50.00**

BUBBLY

Priced by the bottle

Lunetta Prosecco, Vento, Italy / **55.00**

Korbel Brut, California / **65.00**

Domaine Chandon Brut, California / **89.00**

J Vineyards Brut Cuvee / **100.00**

Veuve Cliquot "Yellow Label" Brut, Reims, France / **210.00**

*Beer & Wine Bar 900.00 Minimum (Per Bar)
Beer, Wine, & Liquor Bar 1250.00 Minimum (Per Bar)*

*Bartender Labor 240.00 Minimum
Additional Hours 60.00 (Per Hour)*

RED WINE

Priced by the bottle

La Crema, California Pinot Noir / **65.00**

Bonterra, California Pinot Noir *Organic / **48.00**

Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir / **81.00**

Bonterra, California Merlot *Organic / **48.00**

14 Hands Washington State, Merlot / **45.00**

Gascon Mendoza, Argentina, Malbec / **42.00**

Faustino Roja Reserve, Spain Tempranillo / **70.00**

Justin, Paso Robles Cabernet Sauvignon / **99.00**

Louis Martini Sonoma California, Cabernet Sauvignon / **65.00**

Simi Alexander Valley, California, Cabernet Sauvignon / **58.00**

Bonterra, California Cabernet *Organic / **48.00**

Bonterra ESTATE, California Cabernet *Organic / **85.00**

Josh, California Cabernet / **50.00**

Intercept, Paso Robles Cabernet / **60.00**

Brancia Super Tuscan, Italy Red Blend / **85.00**

Conundrum, California Red Blend / **50.00**

The Prisoner, Napa Valley Red Blend / **148.00**

Roscato, Italy, Rosso Dolce (Sweet Red Blend) / **39.00**



ESPRESSO EXPRESS

Power requirements: 208V/20 amps (provided by client)

Personal Barista

Enjoy personal barista service from our espresso cart in your booth. Beverage offerings include cappuccino, espresso, latte and mocha.

300 (8 oz.) Beverage Cups

Service includes milk, sugar, sugar substitute, milk, cups, sleeves and stirrers.

2075.00 PER DAY

Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour. No half day service.

ENHANCEMENTS

Ripple Machine / 600.00 PER DAY

Want your logo added to your cappuccinos? Ripple Machines are available to print you logo on to cappuccino foam with edible food dye.

Cold Brew Coffee / 300.00 PER DAY

Pricing includes 50 cups

Almond Milk / 35.00 PER QUART

Additional 8 oz. Beverage Cups / 5.50 EACH

Billed on consumption

Additional Barista / 240.00 up to 4 hours

Price decreases to 65.00 per hour after 4 hours

SHAKE BREAK

Power requirements: 110V/20 amps (provided by client)

Smoothies or Milkshakes

Fresh made-to-order smoothies or creamy milkshakes served from a cart.

Smoothie flavors: Strawberry and Mango

Milkshake Flavors: Chocolate, Vanilla, and Strawberry

250 (9 oz.) Beverage Cups

1875.00 PER DAY

Pricing is for a maximum of 6 hours. Additional hours are charged at 200.00 per hour. No half day service

Additional 9 oz. Beverage Cups / 6.00 ea

POP-ABILITIES

Power requirements: 110V/20 amps (provided by client)

Popcorn - 250 (8 oz.) Cups

Bring the smell of fresh popcorn to your booth! Popcorn bags, scoop, and napkins included.

975.00 PER DAY

Half day service not available.

Additional Popcorn Box (250 units) / 375.00 ea

Popcorn Attendant / 240.00 up to 4 hours

65.00 per hour each additional hour

YOM ICE CREAM POPS

Indulge in delicious frozen treats any time of day! Enjoy a premium custard ice cream push pop crafted in the heart of Atlanta from recipes perfected over 16 years. 20 per case, per flavor

145.00 PER CASE

10 case minimum

250.00 PER DAYCART RENTAL FEE

Cart rental required

Popcicle Attendant / 240.00 up to 4 hours

65.00 per hour each additional hour

No electrical needed / uses dry ice

BINDI ITALIAN GELATO CART

Established in Milan in 1946 Bindi Desserts provides authentic gelato in a variety of flavors. Choose two flavors from the following: Pistachio, Cappuccino, Vanilla, Chocolate, Sea Salt Caramel, Strawberry, and Raspberry Sorbetto (Dairy Free).

216 (3 oz.) Servings

Requires Attendant / 240.00 up to 4 hours

65.00 per hour each additional hour

1750.00 PER DAY

Includes cart rental

Additional Servings / 8.00 per cup

EQUIPMENT RENTAL

Water Cooler / 75.00 per day

Silver Top Table / 175.00 per table per day

Portable Bar / 250.00 per bar per day





GUARANTEES

To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/ consumption.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable wear. China Service in Exhibit Halls is available for an additional charge of \$3.00 per piece.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

PRICING

Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis. Menu pricing typically does not increase more than 3% year over year.

LINEN/DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is 60.00 per hour, per attendant, with a four-hour 240.00 minimum. Charges for specialized services, such as carvers, chefs, bartenders, and cashiers are noted in the menu. There will be an additional 75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

PREMIUM SERVICE STANDARDS

Levy Restaurants has a standard set time of 30 minutes prior to the start time listed on the event order. Levy Restaurants recommends 1 double sided buffet line per 150 guests. Levy Restaurants recommends 1 server per 30 guests for all plated meals. Levy Restaurants recommends 1 bartender per 125 guests.

EXHIBITOR SERVICE STANDARDS

For all events contracted for an exhibitor booth, Levy Restaurants does NOT provide the following items- Tables, Bars, Trash Service or Electrical Drops. Levy Restaurants does have equipment items available for rent, or items can be rented from the shows' general services contractor. The exhibitor is also required to provide adequate space for all requested catering services. All service ware provided in an exhibitor booth is disposable, if china or glass service is requested there will be an additional fee of \$3.00 per service piece. There is a minimum order of \$250 per day for the exhibiting company, if the minimum is not met there will be a \$100 service fee assessed on the catering order.

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 12-15 servings

RETAIL CONCEPTS

If retail concepts are requested by a customer to be set or opened for an event, there will be a minimum of \$1,200 per cart per day. Placement of the carts would be based on attendee flow and access to power and data lines. All Levy Restaurants retail and restaurant concepts are cashless. A pre guaranteed number of paper vouchers can be purchased through your catering sales manager for use at all food outlets inside the convention center. There are voucher requirements and vouchers are not sold on consumption, ask your catering sales manager for details.

SERVICE CHARGE / TAXES

All prices listed in this catering menu are not reflective of the 24% service charge and 8.9% tax.

GEORGIA WORLD CONGRESS CENTER



Georgia World
Congress Center
Authority



CATERING ORDER FORM AND SERVICE AGREEMENT

REVISED 10/23

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)		MAIN CONTACT	
BILLING ADDRESS			
CITY	STATE, COUNTRY	ZIP CODE	
PHONE NUMBER	EMAIL ADDRESS		
EVENT/TRADESHOW	MEETING ROOM (INCLUDE BUILDING)	BOOTH NUMBER (INCLUDE BUILDING)	
ONSITE AUTHORIZED CONTACT/CONTACT NUMBER			# OF EXPECTED GUESTS

DAY/DATE	REQUESTED DELIVERY TIME/END TIME <small>(CONTACT MUST BE PRESENT)</small>	ITEM DESCRIPTION	QUANTITY	PRICE

(Please use additional sheet if needed)

TERMS AND CONDITIONS:

1. **PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within **(14)** days of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
2. Full payment must be received **(7)** business days prior to the start of services (checks and/or wire transfers must be received **(10)** days prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to the credit card on file.
3. Orders received within **(7)** business days of the event will incur a 40% late fee. Orders will be fulfilled based on availability.
4. Additions/Increases for the next day must be requested by **12 p.m. the previous day** and will incur a 40% late fee. Orders will be fulfilled based on availability.
5. **Cancellations/Decreases require 48-hour notice; however, you will still incur all charges.**
6. **Actual service delivery times may be one hour prior to your requested delivery time.**
7. 24% Service Charge, 8.9% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to the total.
8. If the food/beverage order is less than \$250.00 per day, a \$100.00 service fee will be assessed to the catering order.
9. If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving, or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs, or expenses resulting directly or indirectly from the undersigned use, sale, serving, or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the credit card on file for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event, and any additional charges incurred during the event. You will receive a link to pay for your services via email from authorize.net.

Signature

Date

Sales Representative Signature

Date

MAIL, FAX, OR SCAN TO: **LEVY RESTAURANTS** 285 Andrew Young International Blvd., NW, Atlanta, GA 30313-1591
Ph: 404-223-4500 | Fax: 404-223-4511 | Email: foodservicesgwcc@gwcc.com