



Wolfgang Puck Catering at the Georgia Aquarium

DINNER SELECTIONS



Wolfgang Puck
catering

Food is pleasure, food is fun,
food is meant to be shared.



One of the things that I love about catering is that a lot of people get to experience the food that I cook from my heart - all at the same time. I personally oversee the chefs, as well as the menus and recipes that are prepared for you and your guests, at the Georgia Aquarium.

I believe that fancy food doesn't necessarily have to be fancy to dazzle your palate. I grew up as a young boy in Austria, in a house with no refrigerator. I learned to cook at the age of twelve by using only what was available; fresh, local and seasonal ingredients to create the tastiest food and unexpected flavors. Some people may call it a trend, but I have been cooking this way in my restaurants for more than 25 years.

And we take pride in setting a higher standard for catered events by preparing our delicious cuisine 'a la minute', or restaurant style "to order". You will see and taste the difference that fresh, on the spot preparation makes.

Our catering business started when my customers at Spago asked me to cook for their parties at their homes. Since then, our catering business has grown to providing catering at 29 wonderful cultural and landmark institutions in the United States. So whether you are hosting 20 or 2,000, I hope you will experience the love and passion that I put into my cooking.

Eat, Love, Live!

Wolfgang Puck

seated dinner

A LA MINUTE DINNER SELECTIONS

FIRST COURSE | All selections include assorted Wolfgang Puck breads and butter | Please Select One



Field Green Salad, Warm Herbed Goat Cheese, Bacon Confit, Balsamic Vinaigrette
Frisée, Pomegranates, Candied Walnuts, Apples, Bleu Cheese, Bacon Confit

Marinated Haricot Vert, Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette
Roasted Beet, Herbed Goat Cheese Napoleon, Crushed Hazelnuts, Citrus Shallot
Vinaigrette

Chopped Farmers Market Vegetable Salad with Shaved Parmesan, Balsamic Vinaigrette
Baby Spinach Salad, Roquefort Cheese, Candied Walnuts, Balsamic Vinaigrette

SECOND COURSE | An additional charge will apply based on selection



Wild Mushroom Risotto, Ragoût of Mushrooms, Shallots

Roasted Tomato Soup, Mini Grilled Cheese Sandwiches

Homemade Four Cheese Tortellini, Tomatoes, Basil, Parmesan

Homemade Short Rib Ravioli, Tiny Mirepoix, Demi Cream

ENTRÉE | Please Select One

Roasted Chicken, a Ragù of Mixed Mushrooms, Asparagus, Yukon Gold Potatoes | \$46 per person

Slow Braised Short Ribs, Mustard-Caramelized Shallot Glaze, Seasonal Vegetables,
Rosemary | \$49 per person

Tower of Roasted Portabella, Zucchini, Squash, Roasted Pepper, Spinach, Warm Goat
Cheese Quenelle, Fennel Tomato Fondue | \$45 per person

Ginger Almond Crusted Wild Salmon, Sautéed Baby Vegetables, Celery Root Purée,
Cabernet Sauce | \$52 per person

Roasted Filet Mignon, Spinach, Mixed Vegetables, Horseradish Crushed Potatoes Four
Peppercorn Sauce | \$62 per person

Grilled Chinois Rack of Lamb, Stir-Fried Vegetables, Wasabi Potato Purée, Cilantro Mint
Vinaigrette | \$70 per person



Menu prices do not include applicable room rental fees, 22% service charge and 8% sales tax.
Please consult your Sales Manager for Kosher menus.



seated dinner

A LA MINUTE DINNER SELECTIONS CONTINUED...

DUAL ENTRÉE | Please Select One

Searched New York Strip Steak, Roasted Chicken, Potato Purée, Georgia Farm Vegetables, Chef's Selection of Sauces | \$64 per person

Grilled Filet Mignon, Georgia Prawns, Spring Onions, Asparagus, Fresh Horseradish Mashed Potatoes, Béarnaise Sauce | \$69 per person

Filet Mignon, Lobster Tail, Horseradish Mashed Potatoes, Mixed Vegetables | \$ Market Price



DESSERT | Please Select One

Valrhona Chocolate Cake, Espresso Ice Cream

Peach Tart, Caramel Ice Cream, Market Berries

Meyer Lemon Soufflé Tart, Blackberry Merlot Sauce, Blackberry Sorbet

Chocolate Tear Drop filled with White Chocolate Mousse, Fresh Cherries

Kahlua Cream Tiramisu



BEVERAGE

Assorted Hot Herbal Teas

Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee

Cream and Sweeteners



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dinner buffet

DINNER BUFFET SELECTIONS

MINIMUM 100 GUESTS | \$62 per person | All Includes Assorted Wolfgang Puck Breads and Butter



SALAD | Please Select Two

Roasted Beets, Goat Cheese, Crushed Hazelnuts, Shallot Citrus Vinaigrette
Caesar Salad, Shaved Parmesan Cheese, Croutons, Creamy Garlic Dressing
Chopped Georgia Farm Vegetable Salad
Spinach Salad, Roquefort Cheese, Candied Walnuts, Bacon Confit, Balsamic Vinaigrette
Fresh Mozzarella, Tomato and Basil Olive Oil

PASTA | Please Select One

Rigatoni Bolognese, Fresh Peas, Shaved Parmesan Cheese
Tortellini, Mascarpone, Locatelli, Romano, Goat Cheese, Marjoram Parmesan
Penne Pasta, Tomato and Basil Sauce
Homemade Short Rib Ravioli, Tiny Mirepoix, Demi Cream



ENTRÉE | Please Select Two

Herb Crusted Pacific Halibut, Tomato Fondue
Wild Striped Bass, Bouillabaisse Broth, Caramelized Fennel
Almond Crusted Wild Salmon, Cabernet Butter
Slow Braised Short Rib, Mustard-Caramelized Shallot Glaze
Roasted Chicken Breast, Wild Mushrooms, Baby Spinach, Risotto
Braised Beef Brisket, Pearl Onions, Baby Carrots, Apricots
Pan Roasted Pork Loin, Apple Chutney, Roasted Pepper, Corn Relish



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dinner buffet

DINNER BUFFET SELECTIONS

MINIMUM 100 GUESTS | All Includes Assorted Wolfgang Puck Breads and Butter



ACCOMPANIED BY | Please Select Two

Steamed Jasmine Rice
Georgia Farm Vegetables
Stir Fry Vegetables
Mediterranean Couscous
Potato Purée
Roasted Yukon Gold Potatoes
Haricot Vert
Roasted Root Vegetables
Sautéed Asparagus, Herb Crust Gratin

DESSERT | Please Select Three

Chocolate Decadence Squares
Mini Sticky Toffee Pudding, Caramel Cream Sauce
Mini Chocolate Angel Food Cake, Chocolate Hazelnut Sauce
Carrot Cake Squares, Ginger Cream Frosting
Mini White and Dark Chocolate Bombs, Vanilla and Chocolate Glaze
White Chocolate Mousse, Blackberry Panna Cotta
Assorted Fruit Tarts



BEVERAGE

Assorted Hot Herbal Teas
Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee
Cream and Sweeteners

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dinner buffet

SOUTHERN INSPIRATIONS

MINIMUM 100 GUESTS | \$55 Per Person



Mixed Field Greens, Sun-Dried Georgia Peaches, Tear Drop Tomatoes, Toasted Pecan Vinaigrette
Fried Green Tomatoes, Carolina Goat Cheese, Roasted Red Pepper Sauce
Slow Roasted Bourbon, Peach Glazed Pork Loin
Beef Short Rib, Vidalia Onion Marmalade
Coastal Georgia Baby Shrimp, Applewood Smoked Bacon, Cheddar Cheese Grits
Sweet Potato Soufflé
Sweet Peas, Glazed Carrots
Black Pepper Biscuits, Honey Butter



DESSERT

Southern Pecan Pie, Fresh Whipped Cream
Traditional Strawberry Shortcake
Banana Cream Pie

BEVERAGE

Assorted Hot Herbal Teas
Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee
Cream and Sweeteners



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reception stations

RECEPTION STATIONS | SELECT 4 STATIONS

INCLUDES 3 DINNER STATIONS & 1 DESSERT STATION

MINIMUM 100 GUESTS | \$69 Per Person | All Includes Assorted Wolfgang Puck Breads and Butter



SPAGO

Roasted Beet, Herbed Goat Cheese Toasted Hazelnuts, Citrus-Shallot Vinaigrette
Sweetwater Growers Fresh Vegetables Sautéed, Garlic, Herbs
Pan Roasted Rosemary Chicken, Lemon, Garlic Sauce
Sliced Grilled Côte De Boeuf, Pommes Aligot
Line Caught Striped Bass, Clams, Sautéed Spinach, Marjoram Clam Broth



CHINOIS

Chinois Chicken Salad, Wontons, Candied Cashews, Honey Sesame Dressing
Szechuan Beef, Stir-Fried Vegetables
Shrimp and Broccoli in Spicy Garlic Sauce
Vegetable Lo-Mein, Black Bean Sauce
Hong Kong Salmon, Julienne Ginger, Cilantro, Jalapeño, Green Onion

BISTRO

Marinated French Green Beans, Crumbled Goat Cheese, Pine Nut Vinaigrette
Asparagus Salad, Horseradish Vinaigrette
Sautéed Bass, Lemon and Caper Sauce
Slow Braised Short Ribs, Mustard, Caramelized Shallot Glaze



ASIAN

Pork and Shrimp Chow Fun
Chicken Salad, Wontons, Candied Cashews, Honey Sesame Dressing
Korean Style Short Ribs Braised in Plum Wine
Steamed Hong Kong Bass, Julienne Ginger, Cilantro, Jalapeño and Green Onion
Shrimp Fried Rice

AMERICAN GRILLE

Mixed Greens, Tomatoes, Red Onions, Cucumbers, House Dressing
Buttermilk Cheese Biscuits
Four Cheese Macaroni, Bread Crumb Topping
Hickory Smoked BBQ Ribs
Boston Baked Brown Beans, Bacon and Brown Sugar
Home Style Meatloaf, Potato Purée

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reception stations

RECEPTION STATIONS CONTINUED

INCLUDES 3 DINNER STATIONS & 1 DESSERT STATION

MINIMUM 100 GUESTS | \$69 Per Person | All Includes Assorted Wolfgang Puck Breads and Butter



PASTA

Panzanella Salad

Cucumbers, Red Onion and Toasted Rustic Bread, Red and Yellow Cherry Tomatoes, Green and Black Olives, Red Wine Vinaigrette and Fresh Basil

Bowtie Pasta with Chicken and Sun-Dried Tomato Cream

Rigatoni Bolognese

Shrimp Fra Diavolo with Saffron Orzo

Penne Pasta with Grilled Vegetables, Tomato, Garlic and Basil

Assorted Wolfgang Puck Breads and Butter

Grated Parmesan Reggiano and Crushed Red Chili Peppers



SOUTHERN

Spinach Salad with Spicy Pecans, Apples, Blue Cheese and Confit of Bacon Vinaigrette

Honey-Stung Chicken

Barbecued Wild Salmon, Peach Chutney

Buttered Corn off the Cob

Savannah Shrimp and Cheddar Cheese Grits

Sweet Potato Soufflé

Granny Nanny's Jalapeño Corn Bread

Dessert Stations | Select One

*Selections Based on Seasonal Availability



ASSORTED DESSERTS

Assorted Mini Tarts

Meyer Lemon, Peach, French Butter Apple

Assorted Mini Cupcakes

Jasmine Passion Fruit, Chocolate Mocha, Peaches and Cream

Assorted Cookie Lollipops

White Chocolate Dried Cherry, Chocolate Chip, Lemon Ginger

TRADITIONAL DESSERTS

Carrot Cake Squares, Ginger Cream Frosting

Southern Pecan Pie with Fresh Whipped Cream

Traditional Strawberry Shortcake

CHOCOLATE LOVERS

Chocolate Decadent Squares

Mini Chocolate Angel Food Cake with Hazelnut Whipped Cream

Assorted Mini Cheesecakes

Freshly Brewed Dark Roasted Regular, Decaffeinated Coffee and Hot Herbal Teas

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enhancements

RECEPTION ENHANCEMENTS

SEAFOOD | \$25 Per Person

Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters, Mussels
Horseradish Cocktail Sauce
Mignonette Sauce
Lemon Wedges, Mini Tabasco Bottles



SUSHI | \$20 Per Person

Nigiri to Include: Yellowtail, Shrimp, Tuna
Sushi Rolls to Include: Spicy Tuna, Vegetable, Spicy Salmon, California
*Optional Sushi Chef | Additional Fee Applied

CARVERY | \$15 Per Person

Carved to Order: Horseradish Crusted Prime Rib of Beef, Herb Roasted Turkey
Served with Small Rolls, Cranberry Relish, Creamy Horseradish, Natural Au Jus



MASHED POTATO MARTINI BAR | \$12 Per Person

"Create Your Own Mashed Potato Martini"
Peruvian Blue and Idaho Potato Purées
Black Truffle Butter
Cheeses: Dolce, Gorgonzola, Sharp Cheddar, Parmesan Reggiano
Panchetta
Crème Fraîche
Chives
Optional - Georgia Shrimp | \$ Market Price*
- Warm Lobster, Scallion Butter | \$ Market Price*
- American Osetra Caviar | \$ Market Price*



ANTIPASTI BAR | \$15 Per Person

Grilled Asparagus, Grilled LemonOlive Oil
Roasted Peppers, Garlic, Fresh Basil
Chilled Pasta, Saffron, Tomatoes, Olives, Oregano, Pine Nuts
Marinated Grilled Shrimp, Sweet and Spicy Mustard Dressing
Baby Greens, Shaved Manchego Cheese, Sherry Vinaigrette
Assorted Marinated Olives

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hors d'oeuvres

BUTLER PASSED HORS D'OEUVRES

ADD TO A RECEPTION OR DINNER MENU

ONE HOUR | FIVE SELECTIONS | \$15 Per Person

TWO HOUR | EIGHT SELECTIONS | \$45 Per Person



Stuffed Baby Artichoke, Shrimp, Brioche, Herbs, Lemon Aioli
Grilled Shrimp Skewers, Herb Mustard Vinaigrette
Spago's Signature Spicy Tuna Tartare in a Sesame Miso Cone
Smoked Salmon on Lemon Herb Blini, Dill Crème Fraîche, Caviar
Coconut Shrimp, Piña Colada Vinaigrette, Crab Wontons
Crab Wontons accompanied by Sweet Thai Chili Sauce
Sweet Maryland Crab Cakes, Herb Remoulade
Lobster Spring Rolls, Five Spice Dipping Sauce
Chicken Satay, Peanut Sauce
Pomegranate Currant Glazed Short Rib, Wasabi Spätzle passed in Asian Spoon
Crostoni, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms
Mini Pulled Pork Sandwiches, Dill Chip, Cole Slaw
Chicken Tandoori Cups, Raita
Spicy Szechuan Beef Rolled with Daikon and Carrot
Chinois Style Lamb Chops, Cilantro Mint
Mini Cheeseburger on Brioche Bun, Dill Chip, Tomatoes
Beef Satay, Thai Chili Sauce
Traditional Pork and Green Onion Pot Stickers, Ponzu Sauce
Crispy Vegetable Spring Rolls, Spicy Apricot Mustard
Tomato Basil Bruschetta
Watermelon Cube, French Feta, Tarragon Balsamic Syrup
Spinach, Sun-Dried Tomato, Brie Turnovers
Pear, Brie Bruschetta
Tomato Tarte Tatin, Lemon Aioli
Vegetable Pot Stickers, Ponzu

Assorted Wolfgang Puck Signature Pizzas

Four Cheese, Tomato and Basil
Grilled Vegetable, Fresh Herbs
Spicy Sausage, Red Onion
Pepperoni, Roasted Shallot, Peppers
Barbeque Chicken, Red Onion, Cilantro
House Smoked Salmon Pizza, Dill Cream, Caviar
Duck Sausage, Mushrooms, Basil
Artichoke, Shiitake Mushroom, Shallot, Parmesan

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beverages

BAR PACKAGES



PREMIUM BAR

One Hour	\$18 per guest
Two Hours	\$22 per guest
Three Hours	\$28 per guest
Four Hours	\$32 per guest

Premium Spirits :
Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila

Premium House Wine:
Selection will vary based on availability

Imported and Domestic Beers

Bars include Assorted Sodas and Bottled Water, Mixers, and Garnish
Additional charge to extend bar is \$5 per guest, per hour
Bartender | \$150 per 100 guests



EXECUTIVE BAR

One Hour	\$16 per guest
Two Hours	\$20 per guest
Three Hours	\$24 per guest
Four Hours	\$28 per guest

House Spirits:
Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila

House Wine:
Selection will vary based on availability

Imported and Domestic Beers

Bars include Assorted Sodas and Bottled Water, Mixers, and Garnish
Additional charge to extend bar is \$5 per person, per hour
Bartender | \$150 per 100 guests



All beverages are subject to 22% service charge, 8% sales tax, and 3% liquor tax.
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beverages

BAR PACKAGES



BEER & WINE

One Hour	\$14 per guest
Two Hours	\$17 per guest
Three Hours	\$20 per guest
Four Hours	\$22 per guest

Beer and Wine Bar includes:

Premium White and Red House Wine, Imported and Domestic Beers, Assorted Sodas and Bottled Water

Additional charge to extend bar is \$5 per person, per hour.

CONSUMPTION BAR

Premium Cocktails	\$8
Executive Cocktails	\$7
House Wine	\$7
Domestic Beer	\$5
Imported Beer	\$6
Cordials	\$8
Assorted Sodas	\$3
Bottled Water	\$3

Bartender \$150 per 100 guests

CASH BAR

Premium Cocktails	\$8.50
Executive Cocktails	\$7.50
House Wine	\$7.50
Domestic Beer	\$5.50
Imported Beer	\$6.50
Cordials	\$9
Assorted Sodas	\$3
Bottled Water	\$3

Bartender \$150 per 100 guests

Cashier \$150 per 100 guests

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beverages

SPECIALTY COCKTAILS



MARTINI MADNESS

\$12 | On Consumption
\$10 | Per Person with Bar Package

Mixologist Fee | \$150

Our on premise mixologists will create classic martinis for you and your guests.

Choose between:

Classic, Cosmopolitans, Chocolate, Sour Apple, Lemon Drops and Custom Creations
All drinks served with classic garnish.

To include:

Premium Vodka and Premium Gin

Enhancement:

Martini "Ice Luge", additional charges will apply.



ANTARCTIC FROZEN SPECIALTY BAR

\$11 | On Consumption
\$10 | Per Person with Bar Package

Attendant | \$150

Enjoy our South Pole specialties including:

Margaritas, Daiquiris and Pina Coladas
All drinks served with classic garnish.

Mixers to Include: Choice of Fruit Juices and Premium Liquors.



CORDIALS & COFFEE

\$6 | On Consumption
\$8 | Per Person with Bar Package

Attendant | \$150

Our Specialty coffee blends with a splash of premium cordials makes this a treat for any guest!

Amaretto Di Saronno, Grand Marnier, Bailey's Irish Cream, Frangelico and Kahlua
All drinks served with Whipped Cream, Chocolate Shavings, Cinnamon Sugar and Cream.

For groups of 50 guests or less, service can be tableside at no extra charge.

All beverages are subject to 22% service charge, 8% sales tax, and 3% liquor tax.
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beverages

WINE LIST

WHITE

Campanile Pinot Grigio, Italy	\$38
Domaine Schlumberger Pinot Gris "Les Princes Abbes", France	\$44
Loimer "Lois" Gruner Veltliner - Kamptar, Austria	\$42
Lucien Crochet Sancerre, France	\$60
Brogia Gavi Di Gavi - Piedmont, Italy	\$50
Canyon Road Pinot Grigio, California	\$28
Wolfgang Puck Sauvignon Blanc, California	\$32
Matua Valley Sauvignon Blanc - Marlborough, New Zealand	\$36
Columbia Crest "Two Vines" Chardonnay, Washington State	\$30
Wolfgang Puck Chardonnay, California	\$32
Deloach Chardonnay, California C	\$35
Chateau St. Jean Chardonnay, California	\$40
Spellbound Chardonnay, California	\$45
Sonoma Cutrer Chardonnay Sonoma Coast, California	\$52
Conundrum White Blend, California	\$60
Incognito Viognier, California	\$54



RED

Moillard Pinot Noir Burgundy, France	\$42
Taz Pinot Noir Santa Barbara, California	\$52
Wolfgang Puck Merlot, California	\$32
Barefoot Merlot, California	\$28
Luna Merlot - Napa Valley, California	\$64
Chapoutier "Belleruche" Cotes Du Rhone, France	\$45
Capcanes "Mas Donis Barrica" - Montsant, Spain	\$45
D'Arenberg "Footbolt" Shiraz, Australia	\$45
Qupe Central Coast Syrah - Central Coast, California	\$48
Sin Zin Red Zinfandel - Alexander Valley, California	\$48
Wolfgang Puck Cabernet Sauvignon, California	\$32
Canyon Road Cabernet Sauvignon, California	\$28
Columbia Crest "Two Vines" Cabernet Sauvignon, Washington State	\$30
Chateau St. Jean Cabernet Sauvignon, California	\$42
Jekel Cabernet Sauvignon, California	\$36
Clos Du Val Cabernet - Napa Valley, California	\$62



ROSE

Beringer White Zinfandel, Napa Valley, California	\$30
Banfi Cantine Rose, Italy	\$36

SPARKLING

Scharffenberger, Anderson Valley, California	\$45
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event planning

Designing Your Menu Inspiration, Imagination and Invention

These are the things that make us special. This is the mission that drives the dedicated team at Wolfgang Puck Catering. Quality ingredients and culinary expertise are a given. The true difference is our restaurant quality experience, which is a celebration of good company, good food and life itself.

Our Restaurant Quality Cuisine

Ours is the inventiveness and craft of an artist. Our fine-dining roots inspire a unique approach to catering using only the freshest seasonal ingredients. For ten or two thousand, all items are prepared “a la minute” to create restaurant quality cuisine. Seated event guests will enjoy sweep service style from our butlers.

A Passion for the Details

Wolfgang Puck Catering promises that every event is a flawless, effortless occasion for you. We ensure quality and innovation in everything that we do. We will make you the consummate host with fine modern tableware, impeccable attention to detail, wines carefully chosen by our Sommelier, and cutting-edge cuisine.

It's Whatever You Want

Our award winning chefs bring a superior level of creativity and flavor to the kitchen. Wolfgang's devotion to the essence of taste – the ripest tomato, the sweetest strawberry, and the most aromatic truffle – is manifest on every plate. Ethnic, dietary, and seasonal variations are never a challenge.

An Experienced and Professional Team

Our team of chefs, planners and waiters are supreme producers – dedicated to the celebration of life through good food and company. Developing a personal relationship with each client to uncover your preferences and unspoken wishes will allow us to customize each event and fulfill individual needs as they evolve. Our unequalled server-to-guest ratio provides warm and friendly service, with professional, restaurant-quality finesse.



event planning

Georgia Aquarium

The Georgia Aquarium! With over eight million gallons of fresh and marine water, your guests will experience everything from whale sharks and beluga whales, to an action packed 4-D Theater and our new Dive Program. Have a diver welcome your guests from inside Ocean Voyager! The Aquarium's new state of the art sound system will allow our diver to talk to your guests directly from our 6.3 million gallon exhibit. Our Behind the Scenes Tour is a very special way to have your guests experience the Georgia Aquarium. Tours are available both for daytime and evening events and we have several formats.

Seafood Watch Program

The Georgia Aquarium is proud to partner with the ground-breaking Seafood Watch program developed by the Monterey Bay Aquarium. Seafood Watch's mission is to educate and empower consumers and businesses to make choices promoting healthy oceans and sustainable resources. The Georgia Aquarium is committed to inspiring conservation of our oceans, and to supporting sustainable sources in our purchasing. Seafood Watch partners with the Seafood Choices Alliance, an association which works with professionals in the food industry toward the common goal of creating a demand for sustainable seafood and global responsibility. For a pocket guide and more information on the Seafood Watch program, please visit www.seafoodwatch.org

WELL™ Wolfgang Puck's Commitment to the Environment

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative, tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible. For more information on Wolfgang's company-wide WELL™ program, please visit www.wolfgangpuck.com

Wolfgang Puck, A World of Influence

Wolfgang Puck's culinary genius continues to define the creative edge of American dining after more than two decades. Wolfgang has been praised by critics, revered by fellow chefs and celebrated by international leaders in entertainment, business, and politics. Wolfgang Puck Catering delivers the Chef's legendary passion for food and entertaining to your Gala, Meeting or special family occasion at Georgia Aquarium.

Menu Prices

Buffet menu pricing is based on 2 hours of service and a minimum number of guests. If additional time or a lower guest count is required, additional charges may apply. Menu prices do not include applicable room rental fees, 22% service charge and 8% sales tax. Please consult your Catering Sales Manager for more details.

We take the responsibility that you have given us very sincerely and look forward to your successful event. Live. Love. Eat!



event planning

Event Pricing and Programs

Oceans Ballroom Events

	Room Rental Fee	Aquarium Admission Fee
Atlantic Room	\$1,650	\$15.95 per person
Pacific Room	\$2,750	
Arctic Room	\$2,400	
Oceans Ballroom	\$5,750	

Room rental fee includes use of the specified room for a four hour evening event between the hours of 6:00 PM and 11:00 PM. Aquarium admission fee allows access to all Aquarium exhibits from 5:00 PM to 7:00 PM the day of your scheduled event.

Please consult your Sales Manager for Food and Beverage minimums associated with the room you choose for your event. Special holiday and peak time room packages are available - please consult your Sales Manager for exact availability.

Aquarium Events

	Room Rental Fee	Aquarium Admission Fee
Atrium, all Aquarium Exhibits, and Oceans Ballroom	\$27,500	Included
Atrium and all Aquarium Exhibits	\$22,500	Included
Gallery Program	\$2,750 - \$3,750	\$15.95 (Limited availability)

Room rental fee includes use of the specified areas for a four hour evening event between the hours of 7:30 PM and 11:00 PM. Please consult your Sales Manager for Food and Beverage minimums associated with the room you choose for your event.

The Gallery program is private use of either the Ocean Voyager Gallery, Coldwater Quest Gallery, or Tropical Diver Gallery for your event.





GEORGIA AQUARIUM



Wolfgang Puck
catering

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