



Wolfgang Puck
catering



Dinner Program
prepared especially for
Georgia Aquarium



GEORGIA AQUARIUM



Planning Your Event

EVENT GUIDELINES

- **Booking Procedures:** Once you have reviewed the details of the Georgia Aquarium event program, your personal Catering Manager will assist you in checking availability and answer any questions you may have. In order to confirm your event as definite, a signed contract and deposit will be required. Your Catering Event Manager will then contact you Thirty days (30) prior to your event to confirm your Food, Beverage and Event Details. We will provide you with a final contract in the form of a Function Sheet to serve as final approval of your event.

- **Guarantee:** A guaranteed number of guests are required for all functions no later than five (5) business days prior to the event. The guaranteed number of guests must not decrease more than 10% from the original estimated number of guests. In order to accommodate any last minute attendees all seated events will be given a 5% allowance in food preparation over the guaranteed number. Client is responsible for any guest count over the final guarantee. Should the Client not provide Wolfgang Puck Catering with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee. Client is responsible for any guest count over the final guarantee.

- **Payment:** A signed copy of the contract and deposit equal to 50% of your estimated food, beverage and rental fees are due within 10 business days. The second pre-event payment to Wolfgang Puck Catering will be based upon the guaranteed number of guests, reflecting any modifications of original proposal, and is due no less than five (5) business days prior to the event. Should proper payment not be received within the designated time, Wolfgang Puck Catering reserves the right to cancel the function. Any additional charges incurred during the event will be paid at the end of the event via credit card or cash. Wolfgang Puck Catering requires that a credit card authorization form be filled out, signed and returned fourteen (14) days prior to your function, to be kept on file for any additional charges.

- **Aquarium Admission:** Aquarium Admission is an optional program to add to your event. It is not included in your room rental or Food and Beverage Minimum.

Daytime Admission - Hours 9am to 6pm, \$16.50, plus tax, per person.

Evening Admission - Hours 5pm to 7pm, \$14.50, plus tax, per person. This will allow your guests access for 2 hours.

Your Sales Manager will provide you with wristbands on the day of your event, to give your guests. Tickets are only valid on your event day and cannot be redeemable for a future date. All admission is self guided and upon entering the Aquarium guests will be given an Aquarium exhibit map

- **Service and Tax:** A banquet service charge of 20% will be added to the total food and beverage price. The state of Georgia tax laws requires the hospitality industry collect 8% sales tax on food, beverage, service charge and miscellaneous fees. There is an additional 3% liquor tax collected in Fulton County.

- **Event Parking:** The Georgia Aquarium parking deck will be available for your guests during your event. The Special Event Self Park Master bill rate is \$7.00 per car. If guests are parking on their own, the Self Park rate is \$10.00 per car. For master bill parking you will only be charged for actual vouchers redeemed. Event Services will provide you with event parking rate cards prior to your event. Valet parking is not available.

- **Bus Drop-off:** Groups that arrive by bus can be dropped off at the Parking deck entrance on Ivan Allen Jr., Blvd. We do not offer any on-site bus parking. For events that are in the Atrium, buses can drop off at the main entrance. See your catering events coordinator for bus parking.
- **Audio Visual:** Our in house audio visual and production company is Active Production and Design. They also handle the staging and dance floor rental. You do have the option of providing your own audio visual for your event, which will need to be coordinated through Active Production and Design and a fee may be applied. Please contact Jim Thomas at 678-904-1675 or jim@activeproductionanddesign.com for more information or price quotes.
- **Event Setup:** Events have a (2) hour block of time for setup. For extended setup time, additional fees maybe applicable. This setup time must be coordinated at the time of initial contract.
- **4-D Theater:** You have the option of adding this to your Aquarium experience. The Georgia Aquarium's 4-D theater features a 3-D film, a live actor and interactive seats. The theater is one of the most advanced in the world, combing a high definition 3-D film with unique special effects that are built into the theatre itself, creating a set of "4-D" effects that are synchronized to the film production, adding another layer of immersive fun for audiences. The theater holds up to 250 guests per show. Shows are coordinated through the event services of the Georgia Aquarium
- **Vendor Deliveries:** Please coordinate all deliveries and shipping of boxes for storage with Susann Holloway at 404-581-4128. If you are providing any specialty linens or napkins they must be delivered 24 hours prior to your event.
- **Security:** For the safety of all our guests, we have a security checkpoint at the ballroom and main entrance of the Aquarium. No outside food, beverage, gum, guns, knives, lighters, matches or fishing poles are permitted in the Georgia Aquarium.
- **First Aid:** Groups over 500 guests will be provided first aid on site.
- **Décor and Entertainment:** All decorations, additional lighting and sound systems, event setup and entertainment proposed by the Client shall be subject to approval by the Georgia Aquarium, Inc. and Wolfgang Puck Catering. No live animals (i.e. goldfish) or balloons are to be brought on the Georgia Aquarium property.
- **Music:** Live or recorded music is allowed within the Oceans Ballroom at anytime and within the Aquarium Galleries for evening events only. Music levels will be monitored by Active Production and Design staff to ensure the sound does not go beyond the 85 decibel level, which has been predetermined for the wellbeing of our animals. Charges for Active Production and Design must be paid directly to them.
- **Cancellation:** In the event a function is canceled, Client shall be responsible for and pay Wolfgang Puck Catering the following percentages of the estimated charges as liquidated damages and cancellation fees:

Cancellation 0 to 30 days prior to the event - 100% of the estimated charges including food/beverage minimum and room rental charge.

Cancellation 30 days to 6 months prior to the event - 75% of the estimated charges including food/beverage minimum and room rental charge.

EVENING EVENT PRICING AND PROGRAMS

Oceans Ballroom Events

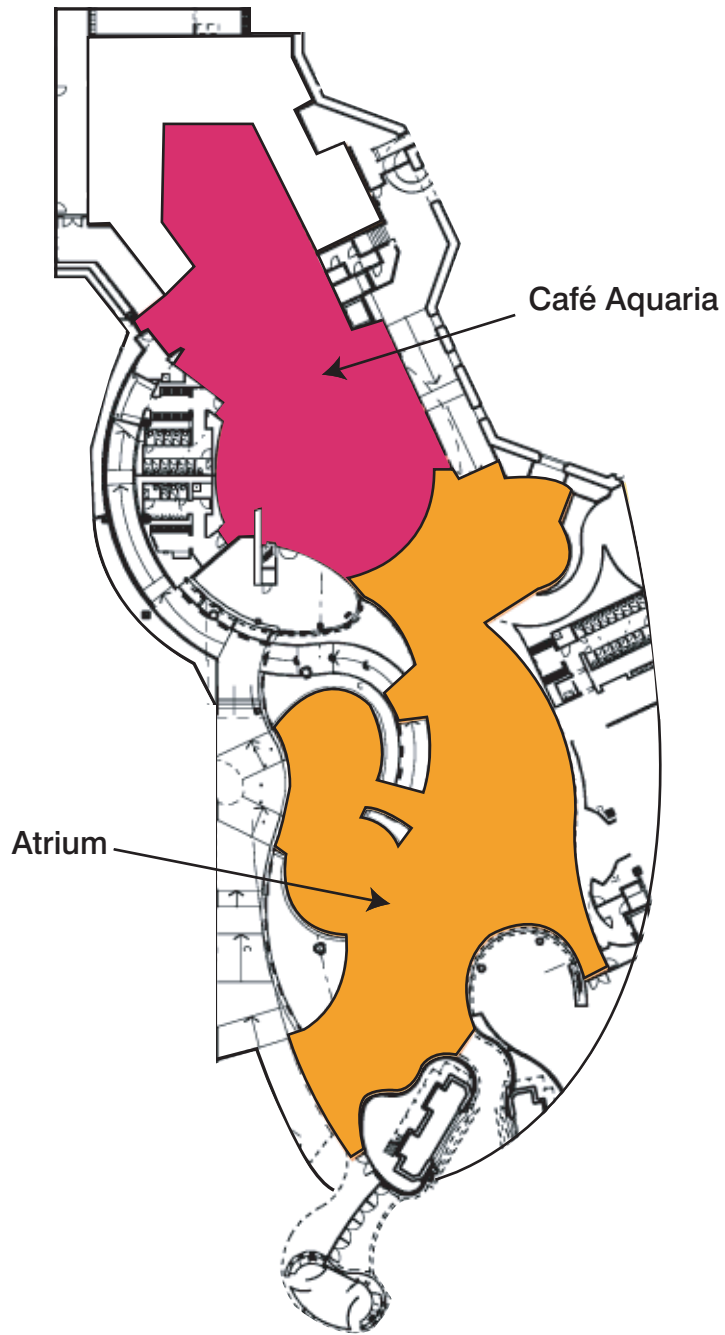
	Room Rental Fee	Aquarium Admission Fee
Atlantic Room	\$1,500	\$14.50 per person
Pacific Room	\$2,500	\$14.50 per person
Arctic Room	\$2,200	\$14.50 per person
Oceans Ballroom	\$5,250	\$14.50 per person

- 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.
- On Saturday evenings the entire ballroom must be booked.

Aquarium Events

	Room Rental Fee	Aquarium Admission Fee
Atrium, all Aquarium Exhibits, and Oceans Ballroom	\$25,000	Included
Atrium and all Aquarium Exhibits	\$21,000	Included
Gallery Program	\$4,500	\$14.50 (Limited availability)

- Room rental fee includes use of the specified areas for a four hour evening event between the hours of 7:00 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 or Coldwater Quest Gallery for your event. These programs cannot be confirmed until 60 days prior to your event and are based upon availability.



First Floor Chart

Room	Dimensions L x W	Square Feet	Ceiling Height	Reception	Banquet
Atrium		11,578	59'	1,000	500
Total Square Feet		18,892			

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 events are served restaurant-style by our butlers, without carts or trays.

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.

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.

Live. Love. Eat!

BUTLER PASSED HORS D'OEUVRE SELECTIONS

\$15.00 per person (For one hour)

Choice of five selections

Seafood

Lettuce Wraps with Miso Marinated Cod and Salmon Sticky Rice
Smoked Salmon on Lemon Herb Blini with Caviar
Grilled Shrimp Skewers with Herb Mustard Vinaigrette
Tempura Shrimp with Pickled Ginger Vinaigrette
Sweet Coastal Georgia Crab Cakes with Basil Aioli and Tomato Basil Relish
Spicy Yellowfin Tuna Tartare in a Sesame Seed Cone
Maine Lobster Spring Rolls with Chinese 5 Spice
Panko Dusted Scallops with Black Bean Cilantro Glaze
Coconut Shrimp with Pina Colada Vinaigrette
Crab Wontons accompanied by Sweet Thai Chili Sauce
Cumin and Fenugreek Smoked Tuna and Tzatziki

Meat

Chicken Satay with Peanut Sauce
Miniature Cheeseburger on Brioche Bun with Herb Remoulade
Traditional Pork and Green Onion Potstickers with Ponzu
Tamarind Glazed Baby Lamb Chops
Chinois Style Beef on Ginger Scallion Pancake
Miniature Pulled Pork Sandwiches with House Made Pickles and Cole Slaw
Miniature Kosher Style Hot Dogs with all the Fixins
Indonesian Steak Tartar with Japanese Cucumber and French Breakfast Radish
Beef Satay with Thai Chili Sauce
Chinois Style Lamb Chops with Cilantro Mint

Vegetable

Crispy Vegetable Spring Rolls with Spicy Apricot Mustard
Vegetable Empanadas
Tomato Basil Bruschetta
Assorted Wolfgang Puck Gourmet Pizzas
Pear and Brie Bruschetta
Figs and Goat Cheese Brochette
Cumin Tart Shells with a Garlic Eggplant Puree
Mediterranean Onion Tart with Tomato Confit and Black Olive Puree

SEATED DINNER

(Some selections are seasonal)

First Course

(Please select one)

- Field Green Salad with Warm Herbed Goat Cheese, Bacon Confit and Balsamic Vinaigrette
Frisee with Pomegranates, Candied Walnuts, Apples Blue Cheese and Bacon Confit
“Vert Salad” Romaine and Iceberg Lettuce with Garbanzo Beans, Salami, Mortadela, Provolone, Gardiner
Vegetables, and Garlic Lemon Dressing
Baby Spinach Salad with Roquefort Cheese, Candied Walnuts, Balsamic Vinaigrette
Roasted Root Vegetable Salad with Multi Colored Beets, Asparagus, Parsnips and Frisee
Chopped Chino Farms Vegetables with Shaved Parmesan

Main Course

- Ginger Almond Crusted Wild Salmon with Sautéed Baby Vegetables, Celery Root Puree
Cabernet Sauce
\$48.00
- Wild Striped Bass with Carrot Ginger Puree, Braised Greens and Citrus Cardamom Sauce
\$48.00
- Roasted Chicken with a Ragu of Mixed Mushrooms, Asparagus and Yukon Gold Potatoes
\$46.00
- Braised Leg of Lamb with Heirloom Bean and Mixed Vegetable Ragu
\$45.00
- Roasted Rack of Pork with Caramelized Maple Pearl Onions and Sweet Potato Soufflé
\$60.00
- Pacific Cod with Garlic Potato Puree Seasonal Mushrooms in a Chive Mushroom Broth
\$60.00
- Roasted Chicken Galantine with Tiny Diced Mirepoix and Potato Puree
\$ 45.00
- Steak Frites with Haricot Vert, Pommes Frites and Béarnaise Sauce
\$56.00
- Roasted Filet Mignon with Spinach, Mixed Vegetables, Horseradish Crushed Potatoes
Four-Peppercorn Sauce
\$58.00
- Slow Braised Short Rib with Mustard-Caramelized Shallot Glaze, Seasonal Vegetables and Rosemary
\$45.00

Dual Entrée Selections

Seared New York Strip Steak and Roasted Chicken with Chef's Selection of Sauces
\$60.00

New York Strip Steak and Wild Striped Bass with Chef's Selection of Sauces
\$62.00

Braised Short Rib (Osso Buco Style) with Gremolata and Roasted Halibut with Tomato, Olive and Capers
served with Garlic Potato Puree
\$64.00

Sezchuan Style Beef with Wasabi Mashed Potato, Miso Glazed Salmon and Stir Fried Vegetables
\$63.00

Chinois Lamb with Stir Fried Vegetables, Hong Kong Bass and Steamed Rice
\$70.00

Filet Mignon and Lobster Tail with Horseradish Mashed Potatoes, Mixed Vegetables
Market Price

Sample Second Course Selections

Prices range from \$8.00 to \$12.00 per selection

Crab Bisque with Aged Cognac

Vine Ripened Tomato Soup with Grilled Cheese Squares

Sweet Corn Soup with Pulled Chicken and Vegetables

Pumpkin Ravioli with Truffle and Brown Sage Butter

Risotto with Fresh Sautéed Wild Mushrooms, Truffle Oil and Shaved Parmesan

Homemade Four Cheese Tortellini with Tomatoes, Basil and Parmesan

Homemade Short Rib Ravioli with Tiny Mirepoix and a Demi Cream

SEATED DESSERT SELECTIONS

Warm Valrhona Chocolate Cake with Espresso Ice Cream

Peach Tart with Caramel Ice Cream and Market Berries

French Butter Apple Tart with Caramel Ice Cream

Duo of Sorbets in a Crispy Almond Tuille

Mango Upside Down Cake with Pineapple Sauce

Tahitian Vanilla Bean Roasted Pineapples with Coconut Sorbet

Miniature Individual Pies
Apple Cranberry with Caramel Sauce, Blueberry Cream, Lemon Meringue, Peach Almond
Served with Vanilla Gelato

Kahlua Cream Tiramisu

Blackberry Panna Cotta with Meyer Lemon Sauce

Port Poached Red Pears with Hazelnut Baklava

Apricot and Almond Shortcakes with Honey Cream

Chocolate Brioche Bread Pudding with Almond Krokant

Individual Chocolate Fudge Cakes with Frangelico Chocolate Glaze

Brioche Donuts with Assorted Dipping Sauces May Include
Strawberry Anise, Cherry Vanilla, Warm Milk Chocolate

DINNER BUFFET MENU

\$58.00 per person

Based on a Minimum of 100 Guests

Less than 100 Guests apply \$5.00 per person

Buffet service is for a (2) hour duration

Salads

(Please select two)

Roasted Root Vegetable Salad with Multi Colored Beets, Asparagus
Parsnips and Frisee

Roasted Beets with Sautéed Goat Cheese, Crushed Hazelnuts
and Shallot Citrus Vinaigrette

Vert Style Caesar Salad with Shaved Parmesan

Chopped Chino Farms Vegetable Salad with Parmesan Cheese, Croutons and Creamy Garlic Dressing

Spinach Salad with Roquefort Cheese, Candied Walnuts, Bacon Confit and Balsamic Vinaigrette

“Vert Salad” Romaine and Iceberg Lettuce with Garbanzo Beans, Salami, Mortadella, Provolone, Gardiner
Vegetables, and Garlicky Lemon Dressing

Grilled Vegetable Salad with Lemon, Radicchio, Mozzarella with Basil Vinaigrette

Asparagus Salad with Endive, Arugula, Roasted Red Peppers
and Horseradish Mustard Vinaigrette

Fresh Mozzarella with Tomato and Basil Olive Oil

Pasta

(Please select one)

Rigatoni Bolognese

Fusilli Shrimp with Sun-dried Tomato Cream Sauce

Wild Mushroom Risotto with Parmesan Cheese

Tortellini with Mascarpone, Locatelli, Romano and Goat Cheese with Marjoram Parmesan
Butternut Squash Risotto

Penne Pasta with Tomato and Basil Sauce

Homemade Short Rib Ravioli with Tiny Mirepoix and a Demi Cream

Main Courses

(Please select two)

Roasted Chicken Breast with Grilled Vegetables, Wild Marjoram and Olive Oil

Snapper Filets with Tomatoes, Garlic, Olives, Capers Served with Sliced Roasted Potatoes

Herb Crusted Pacific Halibut with a Tomato Fondue

Wild Striped Bass with Bouillabaisse Broth and Caramelized Fennel

Almond Crusted Wild Salmon with Cabernet Butter

Slow Braised Short Rib with Mustard-Caramelized Shallot Glaze

Sautéed Chicken Breast with Tomatoes, Garlic, Onions

Roasted Stuffed Chicken Breast with Wild Mushrooms, Baby Spinach and Risotto

Lamb Tagine with Assorted Dried Fruits, Onions, Carrots and Tomatoes
with Exotic Moroccan Spices

Braised Beef Brisket with Pearl Onions, Baby Carrots and Apricots

Pan Roasted Pork Loin with Apple Chutney served with a Roasted Pepper
and Corn Relish

DINNER BUFFET (CONTINUED)

Accompaniments

(Please select three)

Steamed Jasmine Rice
Chino Farms Vegetables
Stir Fry Vegetables
Mediterranean Couscous
Potato Puree
Roasted Yukon Gold Potatoes
Celery Root Puree
Haricot Vert
Roasted Root Vegetables
Sautéed Asparagus with Herb Crust Gratin

Desserts

(Please select three)

Brioche Donuts with Assorted Sugars
Chocolate Decadence Squares
Mini Sticky Toffee Pudding with Caramel Cream Sauce
Mini Chocolate Angel Food Cake with Chocolate Hazelnut Sauce
Coconut Bars
Carrot Cake Squares with Ginger Cream Frosting
Mini White and Dark Chocolate Bombs with Vanilla and Chocolate Glaze
Assorted Mini Trifles
White Chocolate Mouse with Blackberry Panna Cotta
Pantone with Lemon Cream and Macerated Cherries
Traditional Fruit Tarts
Lemon, Raspberry, Blackberry or Strawberry Curd with Fresh Berries
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Tea Selection
Cream, Sweeteners and Lemon Wedges

SAMPLE RECEPTION STATIONS

\$58.00 Per Person

Choice of Four Stations, Four Items per station

Based on a Minimum of 100 Guests

Less than 100 Guests apply \$5.00 per person

Buffet service is for a (2) hour duration

Loggia

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

Chilled

Olive Tapanade
Cumin Hummus with Pita Chips
Tomato Gazpacho
Tomato and Basil Bruschetta
Bean Puree with Olive Oil and Prosciutto
Rolled Eggplant Stuffed with Goat Cheese

Spago

Roasted Beet and Herbed Goat Cheese with Toasted Hazelnuts and
Citrus-Shallot Vinaigrette
Chino Farms Vegetables Sautéed with Garlic and Herbs
Pan Roasted Chicken Rosemary, Lemon with a Garlic Sauce
Sliced Grilled Côte de Boeuf
Pommes Aligot
Line Caught Striped Bass with Clams Sautéed Spinach and a Marjoram Clam Broth

Chinois Station

Chinois Chicken Salad with Wontons, Candied Cashews and Honey Sesame Dressing
Maltose Glazed Pork Ribs
Sezchuan Beef with Stir Fried Vegetables
Shrimp and Broccoli in Spicy Garlic Sauce
Vegetable Lo-Mein with Black Bean Sauce

SAMPLE RECEPTION STATIONS (Continued)

Americana

Mixed Greens with Tomatoes, Red Onions, Cucumbers and House Dressing
Buttermilk Cheese Biscuits
4 Cheese Macaroni with Bread Crumb Topping
Hickory Smoked BBQ Ribs
Jersey Style Potato Salad
Boston Baked Brown Beans with Bacon and Brown Sugar
Spago Style Meatloaf with Potato Puree

Pasta Station

Caesar Salad
Panzanella Salad
Bowtie Pasta with Chicken and Sun-dried Tomato Cream
Traditional Bolognese
Shrimp Fra Diavolo
Penne Pasta with Grilled Vegetables Tomato, Garlic and Basil
Includes
Assorted Wolfgang Puck Breads
Grated Parmesan Reggiano and Crushed Red Chili's

Southern Station

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

Cut

Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds and Parmesan
Kurobuta Pork Chop, Quince Pear Moustarda
Roasted Sea Bass, Moroccan Charmoula
Creamed Spinach

Sweets

Mini Custard Filled Profiteroles
Mini Chocolate Éclairs
Mini Pudding Shots
Vanilla Bean, Caramelized Banana, Pistachio Nut
White Chocolate and Raspberry Mouse Tarts
Assorted Individual Miniature Cakes
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Tea Selection
Cream, Sweeteners and Lemon Wedges

PASSED TAPAS

\$75.00 Per Person

Maximum 300

Passed Tapas Menu

Heirloom Tomato Salad with Homemade Burrata Cheese and Minus 8 Balsamic

Risotto with White Asparagus, Truffle and Chive Oil

House Smoked Salmon with Herb Blini Crème Fraiche and Caviar

Stuffed Squid with Crab and Red Pepper Coulis

Fried Squash Blossoms Stuffed with Goat Cheese Puree and a Tomato Coulis

Duck Confit Potpie

Short Rib Ravioli with Tiny Mirepoix in a Demi Cream

Course Ground Cheese Grits with Sautéed Shrimp

Ball Park Plate

(Mini Burger with All the Fixins-Mini Hot Dog Onion Relish and Homemade Chips)

Assorted Dim Sum

Pork Potsticker with Spicy Yuzu Ponzu

Lobster Spring Roll with 5 Spice Dipping Sauce

Vegetable Spring Roll with Apricot Mustard

Passed Desserts

Dulce de Leche or Chocolate Spice Cheesecake Pops

Shots of Crème Brulee

Vanilla Nut, Crème Caramel, Chocolate Cream, or Cinnamon Spice

Handmade Churros with Strawberry Anise, Dulce de Leche and Tres Leches

Grilled Fruit Skewers with Honey Cardamom Glaze

GEORGIA AQUARIUM “TASTE THE ADVENTURE”

\$75.00 Per Person

Based on a Minimum of 150 Guests

Buffet service is for a (2) hour duration

Cold Water

Chilled Jumbo Shrimp

Farmed Oysters on the Half Shell

Wild Clams on the Half Shell

Chilled Craw Fish

Accompanied By:

Cocktail Sauce, Sweet Peach Mustard, Mignonette, Lemon and Fresh Grated Horseradish

Ocean Voyager

Grilled Calamari and Lobster Salad with Olives, Arugula,

Red Onion and Citrus Vinaigrette

Peanut Crusted Pacific Halibut with Black Pepper & Mango Salsa and

Coconut Curry Steamed Jasmine Rice

Diver Scallops with Roasted Corn & Crab Succotash

River Scout

Grilled Leeks with Roasted Beets and Goat Cheese

Slow Braised BBQ Short Ribs with Corn Grits

Chicken and Sausage “Etouffe” with White Rice

BBQ Wild Salmon with Lemon Risotto and Grilled Scallions

Georgia Explorer

Baby Lettuce with Spicy Pecans, Sun Dried Peaches, Endive and Balsamic

Fried Green Tomatoes

Sautéed Baby Vegetables with Garlic and Herbs

Sweet Coastal Georgia Crab Cakes

Tropical Diver

Tropical Fruit Skewers Sweet Coconut Yogurt

Meyer Lemon Soufflé Tarts with Wild Berries

Mango, Peach, Strawberry-Kiwi Sorbet Served with Homemade Ice Cream Cones

Chocolate Truffle Cakes with Coffee Flavored Whipped Cream

And Chocolate Shavings

Mini Caramel and Candied Apples

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Tea Selection

Cream, Sweeteners and Lemon Wedges

SOUTHERN INSPIRATIONS DINNER BUFFET

Price Per Person \$55.00

Based on a Minimum of 100 Guests

Less than 100 Guests apply \$5.00 per person

Buffet service is for a (2) hour duration

Charleston She Crab Bisque

Mixed Field Greens, Sundried Georgia Peaches, Tear Drop Tomatoes,
Toasted Pecan Vinaigrette

Fried Green Tomatoes topped with Carolina Goat Cheese,
and Roasted Red Pepper Sauce

Slow Roasted Bourbon and Peach Glazed Pork Loin

Beef Short Ribs with Vidalia Onion Marmalade

Coastal Georgia Baby Shrimp with Apple Wood Smoked Bacon
and Cheddar Cheese Grits

Sweet Potato Soufflé

Sweet Peas and Glazed Carrots

Black Pepper Biscuits with Honey Butter

Southern Pecan Pie with Fresh Whipped Cream

Traditional Strawberry Shortcake

Banana Cream Pie

BEVERAGES

STANDARD PACKAGE BAR

One Hour:	\$16.00 per guest
Two Hours:	\$20.00 per guest
Three Hours:	\$23.00 per guest
Four Hours:	\$26.00 per guest

Standard Brands to include Absolut Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Bourbon, Dewar's Scotch, Jose Cuervo Tequila, Sweet and Dry Vermouth

Georgia Aquarium Specialty Beverage "Tidal Wave"

House Wines

Imported and Domestic Beers

Package Bars include Assorted Sodas, Bottled Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

SUPER PREMIUM BAR

One Hour:	\$18.00 per guest
Two Hours:	\$22.00 per guest
Three Hours:	\$26.00 per guest
Four Hours:	\$30.00 per guest

Standard Brands to include Ketel One, Bombay Sapphire, Whalers Rum, Makers Mark, Crown Royal, Chivas Regal and Milagro

Georgia Aquarium Specialty Beverage "Tidal Wave"

House Wines

Imported and Domestic Beers

Package Bars include Assorted Sodas, Bottled Water, Mixers, Ice, Bar Garnishes and Cocktail Napkins

BEER AND WINE PACKAGE BAR

One Hour:	\$14.00 per guest
Two Hours:	\$17.00 per guest
Three Hours:	\$20.00 per guest
Four Hours:	\$22.00 per guest

Beer and Wine Package Bar includes Premium White and Red House Wines, Imported and Domestic Beers, Assorted Sodas, Bottled Water, Ice and Cocktail Napkins

BEVERAGES (Continued)

CONSUMPTION BAR

Premium Cocktails:	\$8.00
Cocktails:	\$6.00
Domestic Beer:	\$5.25
Imported Beer:	\$5.75
Cordials	\$7.50
Soft Drinks:	\$3.00

CASH BAR

Premium Cocktails:	\$8.50
Cocktails:	\$7.00
House Wine:	\$6.00
Domestic Beer:	\$5.00
Imported Beer:	\$6.00
Cordials	\$8.00
Soft Drinks:	\$3.00

*Bar setup fee \$125 per bartender
(one per 75 guests)

*Cashier fee is \$125 per cashier
(one per 125 guests)

WINE LIST

WHITE

Salmon Creek Chardonnay California	\$30
Columbia Crest Chardonnay Columbia Valley, Washington	\$32
Avery Lane Riesling Germany	\$33
Cool Fish Chardonnay California	\$38
Raymond Estates Chardonnay Monterey, California	\$40
Chateau St. Jean Chardonnay Sonoma, California	\$40
Bocce Pinot Grigio California	\$40
Matua Valley Sauvignon Blanc Marlborough, New Zealand	\$40
Pascal Jolivet Sauvignon Blanc Loire Valley, France	\$48
Chateau St. Michelle "Indian Wells" Chardonnay Washington	\$52
Sonoma-Cutrer Chardonnay Sonoma Coast, California	\$52

RED

Salmon Creek Cabernet Sauvignon California	\$30
Salmon Creek Merlot California	\$30
Columbia Crest Cabernet Sauvignon Columbia Valley, Washington	\$32
McWilliams Merlot Australia	\$33
Copper Ridge Merlot California	\$36
Chateau St. Jean Cabernet Sauvignon California	\$42
Chateau St. Jean Merlot California	\$42
Matua Valley Pinot Noir Marlborough, New Zealand	\$42
Chapoutier Belleruche (Grenache/Syrah) Côtes du Rhône France	\$44
Clos du Val Cabernet Sauvignon Napa Valley, California	\$58
Au Bon Climat Pinot Noir Santa Maria Valley, California	\$58

WHITE ZINFANDEL

Beringer White Zinfandel, California	\$30
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CHAMPAGNE

Black Oak Cuvée California	\$30
Korbel Brut California	\$40

SEAFOOD WATCH PROGRAM

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. 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.



Wolfgang Puck
catering



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