FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH WOLFGANG PUCK CATERING
BETTER MEETINGS BEGIN WITH WOLFGANG

TAKE YOUR MEETING OUTSIDE THE BOX!
Eliminate the “bored” room. Our unique spaces inspire creativity and cultivate collaboration. We’re on your team: Free yourself up to concentrate on the big picture. Our expert planners will handle all the details. Redefine the usual meeting break and delight guests with hands-on culinary activities, creative themes designed around your team, and educational interaction with our world-class chefs.

YOUR ONE-STOP-SHOP
Wolfgang Puck Catering will support you with team building ideas, audio-visual needs, and logistics to fit your agenda. Set the stage for success: with diverse event spaces, expert service and innovative seasonal menus, your meeting will motivate participation.

SUPER. FOOD.
Fuel your body and brain, with meeting packages focused on superfoods and healthier choices that can increase your team’s effectiveness and productivity. Get inspired by our menus, or allow our talented chefs to create custom selections to meet your needs.

LIVE. LOVE. EAT!
- WOLFGANG PUCC
GEORGIA AQUARIUM

FEATURING WOLFGANG PUCK CATERING
Sea life drifts behind thousands of square feet of viewing windows while guests discover a variety of sea creatures. From tiny clownfish and Australian weedy sea dragons to giant Japanese spider crabs and awe-inspiring whale sharks, your guests will relish the diverse floating worlds within the ten million gallons of fresh and marine water. Georgia Aquarium delights with several animal interactive programs and encounters, and insider secrets learned on our behind the scenes tours.

SPECIFICATIONS
Full Facility: up to 5,000 Reception Style

Oceans Ballroom: 1,200 Reception, 1,000 Seated

VENUE AMENITIES
Walking distance from the World Congress Center and downtown Atlanta hotels
On-site technical support via Active Production and Design
Private ballroom entrance separate from main entrance
Two viewing windows of the Beluga Whales and Ocean Voyager Gallery in Oceans Ballroom
In-house Security, Engineering, and Janitorial
In-house standard catering equipment
1,600 space private parking garage
Kosher kitchen
WiFi access in ballroom
Customized tours, educational and aquatic experiences offered
NOT A MORNING PERSON? YOU WILL BE.

With the right breakfast to start the day, an early morning meeting is no longer a morning meltdown. Kick things off with our breakfast menu complete with coffee, oatmeal, yogurt, fruit, build-your-own breakfast burritos, and more. (Yes, we said breakfast burritos.)

POWER BREAKFAST

FRESH FROM THE OVEN
Croissant, Almond Croissant, Cinnamon Morning Bun, Cheddar-Chive Scones, Local Citrus Glazed Donut, Carrot-Raisin Muffins

HEALTHY START
Buckwheat Crepes with Pears and Crème Fraiche
Roasted Pepper, Kale, and Feta Fritatta
Breakfast Potatoes with Red Peppers, and Chicken Apple Sausage
Power Grain Bowl with Dried Cranberries, Avocado, and Seasonal Citrus
Extra-Virgin Coconut Drop Scones with Fresh Fruits and Berries
Individual Greek Yogurt
Fresh-Pressed Juices from “Juice Served Here”
Freshly Brewed Regular and Decaffeinated Coffee
Teas and Herbal Infusions

BREAKFAST BURRITO BAR
Tortillas to include Whole Wheat, Spinach, and Flour
Scrambled Eggs | Scrambled Egg Whites | Black Beans
Avocado | Roasted Corn | Caramelized Onions | Diced Tomatoes
Grilled and Sliced Nopales | Salsa Fresca | Cilantro
Chorizo | Turkey Sausage | Center Cut Bacon
Queso Fresco | Shredded Wisconsin Cheddar
Sweet Potatoes | Hash Brown Potatoes

STEEL-CUT OATMEAL OR GREEK YOGURT BAR
Toppings to include:
Fresh Berries | Bananas | Maple Syrup | Honey
Dried Fruits | Slivered Almonds | Brown Sugar
Cinnamon | Coconut | Granola
WE’LL TAKE CARE OF LUNCH.
YOU TAKE CARE OF BUSINESS.

Lunch meetings are nothing new, and with Wolfgang Puck Catering, you’ll have the perfect lunch designed for you. Pre-select from wraps and salads, a gourmet Asian menu, or a picnic buffet to ensure your attendees aren’t thinking about their stomachs instead of the issues at hand.

POWER LUNCH

WRAPS AND SALADS
Baby Mixed Greens with Tomato, Endive, and House Vinaigrette
Red Bliss Potato Salad with Whole Grain Mustard
Black Forest Ham with Sharp Cheddar Wrap
Greek Style with Cucumbers, Diced Tomatoes, and Feta Wrap
Turkey and Avocado with Tomato, Cheese, and Herbed Aioli
Assorted Brownies and Blondies

ASIAN GOURMET LUNCH
Asian Slaw with Napa Cabbage, Carrots, Bean Sprouts, Cashews, and Miso Vinaigrette
Edamame Beans in the Shell with Smoked Flake Salt
Unagi-Glazed Salmon on Romaine with Daikon, Carrots, and Ponzu Sauce
Steak Salad, Greens, Thai Basil, Cucumbers, Tomatoes, Pineapple, and Ginger-Lime Vinaigrette
Chilled Noodle Salad with Spicy Szechwan Peanut Sauce and Julienned Cucumber
Green Bean Salad with Red Peppers and Sesame-Soy Vinaigrette
Cinnamon and Sugar-Dusted Banana Spring Rolls
Acai and Blueberry Crumbles
Green Tea Macarons
POWER LUNCH
CONTINUED

PICNIC BUFFET LUNCH
Latin Lettuce Wraps
BBQ Chicken Salad
Slow-Roast Turkey with Jalapeño-Avocado Mash, Bacon, Heirloom Tomato, Ancient Grain Bread Mediterranean Wrap
Ham and Swiss with Jalapeño Chutney
House Roast Beef with Kirby Cucumber, Hot Pickles, Horseradish, Cheddar, Garlic Aioli on Peasant Bread
Burrata and Sweet Pea Hummus, Charred Peppers, Dukkah Seasoning on Baguette
Summer Herb Teeny Potato Salad
Heirloom Bean Salad with Garlic Dill Mustard Vinaigrette
Fresh Baked Cookies

CONFERENCE LUNCH
Freshly Roasted Turkey Sandwich
Arugula, Tomatoes, Olive Tapenade and Dijon Aioli
Greek Salad Spinach Wrap with White Bean Hummus
Fingerling Potato Salad
Kale Chips
Parfait of Sponge Cake, Açai Whipped Cream, and Blackberries
Whole Fruit from the Farmers Market

BENTO-STYLE BOX
Wild Rice Salad with Sunflower Seeds and Dried Cranberries
Handmade Winter Squash Tortelloni with Brown Butter and Sage
Sliced Pan-Roasted Chicken with Rosemary and Natural Jus
Roasted Fingerling Potatoes
Brussels Sprouts with Bacon Lardons
Whole Fruit from the Farmers Market
TAKE 15 BEFORE YOU RECONVENE.

Fight off the mid-morning lull with fresh juice, fruit, smoothies, trail mix, and a variety of other options to keep the ideas flowing and the energy going.

POWER BREAK

THE FITNESS BREAK
Housemade Granola Bars
Individual Greek Yogurts
Whole Fresh Fruit

Seasonal Juices *daily rotation of 4 - 5 juices*
Orange | Grapefruit | Cranberry | Apple | Pineapple | Carrot | Green Juice
Açai Pomegranate | Coconut Water | Aloe | Wheatgrass | Watermelon | Guava

SWEET AND SAVORY BREAK
Spiced Nut Mix
Savory Popcorn
Blondies and Brownies
Jumbo Cookies
Chocolate Covered Pretzels

TRAIL MIX BAR
Dried Fruits and Raw Nuts to include:
Almonds | Walnuts | Pumpkin Seeds | Cashews | Dried Cranberries
Dried Apricots | Blueberries | Raisins | Dark Chocolate Chips
Coconut Shavings | Yogurt Raisins | Wasabi Peas

ENERGY BOOST *upgrade available*
Fresh-Blended Fruit Smoothies
Granola Bars
Wasabi Pea, Crispy Garbanzo Beans and Soy Nut Mix

WOLFGANG PUCK CATERING
AFTERNOON SLUMP?
NOT WITH US.

Avoid hitting the wall with a spread fit for all. Chips, dips, meat plates, cheese plates, and enough fresh vegetables to ensure everybody has something to keep early afternoons as productive as they were two hours ago.

POWER BREAK

CHIPS AND DIPS

*Hot Dips:* Spinach-Artichoke Dip, and Queso  
*Cool Dips:* Hummus, Mascarpone-Chive Dip, Cool Herb Dip  
Served with Housemade Pita, Tortilla Chips, and Fresh Veggies

AFTERNOON PICK ME UP SNACKS

Crispy Lavosh with Kelp and Himalayan Sea Salt  
Red Pepper Hummus  
Dried Apple Chips  
Popcorn with Dried Oregano and Lemon Zest  
Peach Crumbles  
Farmers Market Vegetables with Herb Dip  
Imported and Domestic Cheeses with Dried and Fresh Fruit

CHEESE BOARDS

Bleu Cheese Mousse, Duck Fat Potato Chips, Olives  
Assorted Pickles, Seasonal Vegetables, Deviled Eggs  
Creamed Goat Cheese, Verjus Apricots, Caramelized Pearl Onions  
Truffled Honeycomb, Sweet & Salty Walnuts, Nut Bread  
Chile Caciotta, Olives, Sweet Onions, Buttered Baguette  
American Farmhouse Cheddar, Poached Pears, Backyard Bees’ Honeycomb, Walnut Bread
CONTACT

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