



# FOOD IS SERIOUS BUSINESS

THINK OUTSIDE THE BOX WITH  
WOLFGANG PUCK CATERING



WOLFGANG PUCK  
CATERING

# BETTER MEETINGS BEGIN WITH WOLFGANG

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## 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 PUCK



# 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



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# 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 Frittata  
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



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# 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  
Açaí 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



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# 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

Açaí 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



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# 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



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# CONTACT

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