OUR CHEFS CELEBRATE THE SEASON

With easy planning, warm and friendly service, and peak-of-season quality, our team will make your event something to savor.

GEORGIA AQUARIUM

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

- Oceans Ballroom: 1,200 Reception; 1,000 Seated Dinner
- Full Facility: 5,000 Reception

FEATURES

- Walking distance from 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 & 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
Summer Menu

LIGHT BITES DONE RIGHT
Peach and Prosciutto Tarte Flambé, Fromage Blanc, Saba, Arugula
Blue Hominy Skillet Bread, Lardo, Poblano, “Hook’s” Cheddar
Citrus-Pickled Sweet Corn, Espelette Peppers, Goat Cheese Flatbread
Edamame Hummus with Chorizo Oil

START IT UP
Tray-Passed Hors D’oeuvres
Yellowtail Crudo, Mariquitas, Aji Amarillo
Grilled Squash Blossom Toast, Yogurt Curd
Crenshaw Melon, Murray River Salt, Icewine Vinegar
Classic Mini Grilled Cheese and Tomato Soup
Wild Spotted Prawn, Heirloom Cucumber, Remoulade, House Brioche Roll, Dill Blooms
Shrimp and Creole Tomato Ceviche
Greek Salad Skewers — Feta, Olive, Roasted Tomato

FRESH AND AL FRESCO
Lunch Buffet
Heirloom Cherry Tomatoes, Torn Basil, Fava Beans, Local Burrata Cheese
Roasted Pineapple, Mustard Blossoms, Spicy Greens
Summer Melon, Watermelon Radish, Buffalo Ricotta Cheese, Wild Arugula, Chiles
Red Snapper Veracruz
Orzo Salad, Broccoli, Tomato Consommé
Pan-Seared Chicken Breast — Parmesan Polenta, Corn, Tomato, Mushroom Relish
Blueberry-Cardamom Custard

WOLFGANG PUCK CATERING
THE ESSENCE OF SUMMERTIME
Baby Gem Lettuce, Yellow Tomatoes, Shaved Summer Squash, Curry Vinaigrette
Grilled Tomatoes, Sliced Garlic, Rosemary Extra Virgin Olive Oil
Roasted Corn, Basil, Local Arugula, Blistered Tomatoes
72-Hour Short Rib, Feta Crème and Snow, Lemon Thyme
Ocean Trout, Yellow Grits, Saffron Nage
Mango Tapioca, Chia Chips, Basil
Lemon Tart, Citrus Curd, Toasted Meringue
Chocolate Buñuelos with Raspberry Powder

SUMMER ON A PLATE

Dinner Buffet
Maplewood-Grilled Peaches, Summer Roughage, Lime-Poppy Dressing
Heirloom Tomato Salad — Local Bleu Cheese, Fennel Pollen, Saba
Broccoli Steak, “3 Year” Gouda, Cider Dressing
Hickory Chicken, Anise Salad, Rainier Cherry Vinaigrette
Whole-Roasted New York Steak, Rhubarb BBQ Glaze, Harissa
Grilled Snapper, Succotash, Corn Pudding
S’Mores with Cherrywood Smoke
Summer Parfait
Lemongrass Sorbet with Thai Basil
To proceed with your event planning, please contact us at

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