

THE GEORGIA CENTER

THE UNIVERSITY OF GEORGIA'S CONFERENCE CENTER & HOTEL

BANQUET MENUS



Georgia Center Food Services Policies

CLIENT INFORMATION (updated July 2011)

At the Georgia Center, we strive to serve with excellence. In order to meet the needs of each of our clients, the Georgia Center has developed guidelines to serve as a tool when planning your event. Please review these guidelines before booking your event. If you have any questions, one of our event coordinators will be glad to assist you.

PLANNING TIMELINE

In order to provide you with excellent customer service, we must have your information by the following deadlines:

- **Four weeks before your event**, the menu choice must be given to your event coordinator. An accurate number of attendees must be determined. Requests for audio-visual rentals must be made. Specific requests for room layouts must be made.
- **Ten days before your event**, the exact time of service must be given to your event coordinator. After this date, it cannot be changed.
- **Three business days before your event**, a guaranteed number of attendees should be confirmed by email or phone with your event coordinator.

GUARANTEES

Final Guest Guarantees — A final attendance guarantee is due three business days before your event. The Georgia Center will prepare food and set up seats for the guaranteed number. If no final guarantee is received, we will consider the number indicated on the original agreement forms to be the guaranteed number of guests. If the actual number of guests exceeds your guaranteed number you will be billed for the higher number. The guarantee is not subject to reduction after the three business day deadline.

Walk-Ins/Unanticipated Guests — To accommodate special circumstances or late arrivals, the Georgia Center will be prepared to seat 5% above the guaranteed number of guests.

The Georgia Center will accept an **increase** of the guarantee within two days if there is a last minute increase in number and the 5% extra will not accommodate all who wish to attend.

It should be noted in planning that late increases may result in some receiving a different menu or wine, and/or the service time may increase.

If the guarantee is increased within 3 hours of an event, there will be no extra 5% setup amount. The client will be billed for the total number prepared for.

BANQUET FOOD SERVICE

It is the policy of the Georgia Center that all food and beverages intended for consumption in public lobby areas or private banquet space within the Georgia Center must be furnished by Georgia Center Food Services. Below are guidelines to help you as you choose your menu.

Special-Diet Meals and Menus — We are pleased to offer special-diet meals for customers who require a variation from the chosen menu, such as those with allergies or those who require a vegetarian option. Please provide your event coordinator with this request when discussing your final guarantee.

Event coordinators will assist you in choosing an appropriate menu for your function from our list of banquet selections. In the event a special menu is desired, an event coordinator will work with our Certified Chef to create a menu and price.

Children's Meals — We offer half-price banquet entrée menus for children 11 and under, as long as the number of children does not exceed 50% of the group's total guarantee. Please speak with your event coordinator if your plated meals needs to be altered to create a "child-friendly" entrée.

Two-Entrée Options — A group may choose to have a choice of two entrée options, although the choice of salad dressing, vegetables, and desserts must be the same for both entrées. A guarantee should be given for each entrée three business days before the event. The Georgia Center will provide you with color-coded identification cards to be displayed at each plate setting to indicate to the banquet servers which entrée is to be served. It is the responsibility of the client to distribute these cards to the appropriate individuals and changes to the guarantee of each entrée can not be made onsite. The additional price for this service is \$1.00 per person.

Left-Over Food — All leftover food and beverage from all food events belongs to the Georgia Center.

Service Charges and Taxes — A service charge of 18% will be added to all food and beverage charges. The service charge, and all other miscellaneous charges will be assessed the 7% Georgia sales tax. If you have chosen a menu with a minimum charge, it also must be met before tax and service.



Georgia Center Food Services Policies

MAGNOLIA BALLROOM SETUP

BALLROOM AMENITIES

We are happy to offer you complimentary ballroom space. Also included with the price of the per person meal are tables and chairs, dishware, glassware, flatware, linens, coat racks, table arrangements, and the banquet staff to set up and clean the room.

LOCATION OF YOUR FOOD EVENT

To best accommodate the needs of your event the location of your specific salon will be assigned by the Georgia Center the day of your event. To instruct your guests to the location of the event please indicate that it will be in the Magnolia Ballroom. Upon arrival they will be directed by signs at the entrance to the Ballroom that will indicate your specific salon number.

TABLE SIZE/SHAPE

60" Round tables for eight people are standard.

STANDARD RECEPTION SET

Tables and chairs will be provided for 50% of the guarantee.

ENTERTAINMENT

The Georgia Center reserves the right to deny any entertainment request if it is determined that it will interfere with another function already scheduled. This will be determined at booking.

Amplified music must not start before 9:00 p.m., unless all the banquet space has been booked for the event.

A dance floor is required for all events with dancing. An additional fee will be required for the additional space that a dance floor requires.

DECORATIONS

In order to avoid damage to the Ballroom, we prohibit the use of tape, nails, glitter, confetti, etc. All decorations must be approved by your event coordinator. If you require a banner to be hung, please make arrangements with your event coordinator prior to your arrival.

If physical assistance of Georgia Center employees is used for decorations, a \$32.00 per person charge will apply.

It is your responsibility to clean up and remove all decorations you provided. In the event that decorations are not removed, restricted decorations are used, or damage occurs during your event, you will be assessed a damage/clean-up fee.

MINIMUM CUSTOMER AMOUNTS FOR BUFFETS/RECEPTIONS

A buffet or reception may be served to any number of people. However, there is a minimum charge to offset the extra labor and food costs for small groups. All minimums are assessed the 18% service charge and 7% sales tax.

- The minimum charge for a breakfast buffet is \$350.00.
- The minimum charge for a brunch or lunch buffet is \$650.00.
- The minimum charge for a dinner buffet is \$800.00.
- The minimum charge for a dinner reception is \$600.00.
- The minimum charge for a dessert reception is \$325.00.

TIME OF SERVICE

- BREAKFAST menus are served between 7:00 a.m. and must conclude by 9:45 a.m.
- BRUNCH menus are served between 8:45 a.m. and must conclude by 11:00 a.m.
- LUNCH menus are served between 11:15 a.m. and must conclude by 2:30 p.m.
- DINNER functions are served between 5:00 p.m. and 8:00 p.m.
- RECEPTIONS or SOCIALS SERVED in the BALLROOM are served between 4:00 p.m. and 8:00 p.m.
- RECEPTIONS/SOCIALS SERVED in a PUBLIC AREA are served between 12:00 noon and 8:00 p.m.



Georgia Center Food Services Policies

PARKING/DIRECTIONS

Pay-by-the-hour parking is available in the South Campus Parking Deck adjacent to the Georgia Center. All customers are responsible for the cost of this service. Free parking is available on all UGA surface lots after 5:00 p.m. on weekdays and all day on weekends. These lots may not be available during athletic events and other University of Georgia events. All other times, parking is by permit only. Please note that the Georgia Center is not responsible for the safety of any vehicles in these areas.

The Georgia Center is located on the corner of South Lumpkin Street and Carlton Street in Athens, Georgia. For directions to the Georgia Center you may refer to our website at www.georgiacenter.uga.edu/directions.



Breakfast

BREAKFASTS ARE SERVED BETWEEN 7:00-8:45 A.M.
BASKETS OF HOMEMADE BISCUITS AND MUFFINS ARE PLACED ON EACH TABLE.
A CHOICE OF BEVERAGE IS SERVED WITH ALL BREAKFAST MEALS.

BELGIAN WAFFLE [3001]

One Large Belgian Waffle Topped with a Choice of
Either Peach-Maple Syrup or Pecan-Maple Syrup
with a Fresh Fruit Compote

FRUIT AND YOGURT PLATE [3118]

Vanilla Yogurt Served with Fresh Fruit
and Granola

BREAKFAST GRILL [3000]

Fluffy Scrambled Eggs, Two Strips of Crisp Bacon,
a Large Sausage Patty, Home-Style Potatoes,
and a Fresh Fruit Compote

HAM, CHEESE, AND EGG CROISSANT [3002]

Thin Slices of Sweet Southern Ham Topped with
Fluffy Scrambled Eggs and Cheese, on a
Large, Flaky, Butter Croissant, with a Fresh Fruit
Compote and Home-Style Potatoes

Breakfast Buffets

(MINIMUM CHARGE FOR BREAKFAST BUFFET IS \$350.00)

BULLDOG BUFFET [3006]

Fluffy Scrambled Eggs, Over Easy Eggs,
Crispy Bacon, Sausage Patties, Sweet Southern Ham,
Home-Style Potatoes, Creamy Georgia Grits,
Kellogg's® Cereals with Milk,
Belgian Waffles with Syrup,
Biscuits, Toast, Bagels with Cream Cheese,
Assortment of Flavored Muffins, Assorted Yogurt,
Fresh Melon and Berries,
Juice and Coffee

THE ARCH BUFFET [3008]

Fluffy Scrambled Eggs, Quiche Lorraine,
Crispy Bacon, Sausage Links and Patties,
Home-Style Potatoes, Oatmeal,
Creamy Georgia Grits, Kellogg's® Cereals with Milk,
French Toast with Syrup, Biscuits, Toast, Bagels with
Cream Cheese, Fruit and Cheese Pastries,
Assortment of Flavored Muffins, Assorted Yogurt,
Fresh Melon and Berries,
Juice and Coffee

CLASSIC CITY BUFFET [3007]

Fluffy Scrambled Eggs, Over Easy Eggs, Crispy Bacon,
Sausage Links, Sweet Southern Ham,
Home-Style Potatoes, Creamy Georgia Grits,
Kellogg's® Cereals with Milk, Light Pancakes with Syrup,
Biscuits, Toast, Bagels with Cream Cheese,
Assortment of Flavored Muffins,
Assorted Yogurt, Fresh Melon and Berries,
Juice and Coffee

HUNT BOARD BREAKFAST [3005]

Sausage Biscuits, Bacon Biscuits,
Southern Ham and Cheese Croissants,
Fruit and Cheese Pastries,
Bagels with Cream Cheese,
Assortment of Flavored
Muffins, Fresh Melon and Berries,
Juice and Coffee

Breakfast Buffet Stations

AVAILABLE WITH ANY BREAKFAST BUFFET FOR AN ADDITIONAL \$1.95 PER PERSON

HOMEMADE PANCAKES [3010]

Made-to-Order Pancakes with Your Choice of Seasonal
Berries, Cinnamon Sugar, Chopped Pecans, Whipped
Cream, Maple Syrup, and Melted Butter

YOGURT PARFAIT [3120]

Vanilla Yogurt with Assorted Toppings of
Seasonal Berries, Granola and Nuts



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Brunch

BRUNCHES ARE SERVED BETWEEN 8:45-11:00 A.M.

A BEVERAGE IS SERVED WITH ALL BRUNCH MENUS.

HONEY-ALMOND CHICKEN SALAD [2146]

*Diced Chicken Breast Blended with Honey, Mayonnaise, Onion,
Celery and Garnished with Toasted Almond Slices.*

Served with Sliced Seasonal Fresh Melon and Berries and Freshly Prepared Banana Bread

with dessert

ARTICHOKE, SPINACH, MUSHROOM QUICHE [3123]

*Sauteed Artichokes, Spinach, and Mushrooms in an Egg Custard, Topped with Cheese and
Served on a Pool of Marinara Sauce with a Side of Fresh Fruit*

with dessert

Brunch Buffet

(THE MINIMUM CHARGE FOR A BRUNCH BUFFET IS \$650.00)

GEORGIA CENTER BRUNCH BUFFET [2059]

*Quiche Lorraine, Sweet Southern Ham, Home-Style Potato Casserole,
Pasta Salad, Broccoli with Hollandaise Sauce,
Light Pancakes with Syrup, Biscuits, Toast,
Bagels with Cream Cheese, Assortment of Flavored Muffins,
Fruit and Cheese Pastries, Tray of Fresh Melon and Berries,
Juice and Coffee*

CLASSIC CITY BRUNCH BUFFET [2148]

*Fluffy Scrambled Eggs, Eggs Benedict, Crispy Bacon,
Sausage Links, Sweet Southern Ham,
Home-Style Potato Casserole,
Light Pancakes with Syrup, Biscuits,
Bagels with Cream Cheese, Assortment of Flavored Muffins,
Tray of Fresh Melon and Berries,
Juice and Coffee*

THE ARCH BRUNCH BUFFET [2149]

*Fluffy Scrambled Eggs, Quiche Lorraine,
Crispy Bacon, Sausage Links and Patties,
Home-Style Potatoes, Oatmeal, Hot Spiced Apples,
French Toast with Syrup, Biscuits, Bagels with Cream Cheese,
Fruit and Cheese Pastries,
Assortment of Flavored Muffins,
Tray of Fresh Melon and Berries,
Juice and Coffee*



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Light Luncheon Entrées

EACH ENTRÉE INCLUDES A BEVERAGE AND YOUR CHOICE OF A DESSERT
FROM OUR BANQUET DESSERT SELECTIONS.

HONEY-ALMOND CHICKEN SALAD [3012]

*Diced Chicken Breast Blended with Honey, Mayonnaise, Onion,
Celery and Garnished with Toasted Almond Slices.*

Served with Sliced Seasonal Fresh Melon and Berries and Freshly Prepared Banana Bread

CLASSIC CHEF SALAD [3013]

*Mixed Salad Greens with Strips of Crisp Bacon, Ham, and Turkey and with Swiss and
Smoked Gouda Cheeses. Garnished with Olives, Cucumber, Boiled Egg, Red Onion, and Tomato.
Served with Choice of Two Salad Dressings: Low-Calorie Italian, Honey-French, Vidalia Onion,
Low-Fat Raspberry Vinaigrette, Thousand Island, Basil Vinaigrette, Bleu Cheese, or Ranch
Dressing. Served with Luncheon Rolls and Crackers*

BROAD STREET FOCACCIA [3009]

*Thin Sliced Roast Beef Topped with Crisp-Fried Onion Rings, Bacon, Leaf Lettuce,
Sliced Tomato, and Tangy Dressing. Served on Focaccia and Accompanied by
Pasta Salad and a Dill Pickle Spear*

TURKEY CROISSANT [3017]

*Lean Turkey Breast, Thinly Sliced and Served with Shredded Lettuce and Tomato
on a Croissant. Accompanied by Pasta Salad and Pepperoncini*

GEORGIA CENTER CLUB [3018]

*Thinly Sliced Sweet Southern Ham with Lean Turkey Breast, Crisp Bacon, Sliced Tomato,
Leaf Lettuce, and Swiss Cheese. Served on a Large, Flaky Pastry Roll and Accompanied by
Potato Salad and Bread-and-Butter Pickles*

GRILLED SALMON SPINACH SALAD [3019]

*Chargrilled Salmon Filet Served Chilled on a Bed of Baby Flat Leaf Spinach and
Garnished with Citrus Suprêmes, Mediterranean Olives, Tomato, and Low-Fat Raspberry
Vinaigrette Dressing. Served with Luncheon Rolls and Crackers*

CHICKEN CAESAR SALAD [3124]

*Romaine Tossed with Caesar Dressing and Topped with Julienne Chicken Breast and
Parmesan Cheese. Served with Luncheon Rolls and Crackers*



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beverage. For each function, the complete menu, time of service, and estimated number to be served are required
four weeks before the date of the event. **A guaranteed number is required four business days in advance of the meal.***

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more than the guarantee. An 18% service charge and 7% sales tax will be added to the total bill. Prices are
effective July 1, 2011, to June 30, 2012, but may change should economic conditions require.*



Luncheon Entrées

EACH ENTRÉE INCLUDES A GARDEN SALAD, BREAD, CHEF'S SELECTION OF VEGETABLES, BEVERAGE,
AND YOUR CHOICE OF A DESSERT FROM OUR BANQUET DESSERT SELECTIONS.

CELESTIAL CHICKEN [3020]

*Boneless Strips of Chicken Breast Lightly Dusted
with Flour and Deep-Fried, Served on a Bed of Rice
with Sauce Suprême*

BEEF BOURGUIGNON [3030]

*Tender Beef Simmered in a Burgundy
Wine Sauce, Served Over Pasta*

LIME-CILANTRO GRILLED CHICKEN [3132]

*Boneless Chicken Breast Marinated and
Grilled, Served with Rice*

SOUTHERN-STYLE POT ROAST [3160]

*Tender, Choice Beef Slowly Braised in a Rich Stock and
Seasoned with Carrots, Celery, and Onions,
Served over Creamy Mashed Potatoes*

CHICKEN PICCATA [3024]

*Boneless Chicken Breast Lightly Dusted with
Seasoned Flour and Sautéed with Garlic, Lemon,
White Wine, and Capers, Served on Pasta*

CITRUS-CRUSTED TILAPIA [3125]

*Mild Tilapia Seasoned and Pan-Seared until
Golden Brown, Served on Pasta with a Grapefruit
and Caper Vinaigrette*

GEORGIA BAKED BREAST OF CHICKEN [3025]

*Parmesan-and-Bread-Crumb-Coated
Boneless Chicken Breast, Oven-Roasted
to a Golden Brown, Served with Mashed Potatoes*

SHRIMP AND GRITS [3004]

*Georgia Wild Shrimp with Onions, Peppers
and Cheese Grit Cakes*

MONTEREY CHICKEN [3033]

*Grilled Chicken Topped with Sautéed Onions,
Peppers, and Melted Jack Cheese,
Served on a Pool of Enchilada Sauce
with a Rice Medley*

MIXED GRILL OF FLOUNDER AND TENDERLOIN [3129]

*Baked Flounder Roulade with an Ancho Chili
Rub and Roast Tenderloin, Served with
Rosemary Roasted Potatoes*

BUTTER-ROASTED TURKEY AND DRESSING [3027]

*Tender, Sliced Turkey Breast Served on Cornbread
Dressing with Giblet Gravy and Sweet Potato Soufflé*

ARTICHOKE, MUSHROOM, SPINACH QUICHE [3130]

*Sauteed Artichokes, Spinach, and Mushrooms in an
Egg Custard, Topped with Cheese and Served on a Pool
of Marinara Sauce*

ROAST PORK NORMANDY [3126]

*Roast Pork Loin with Apple Brandy Sauce, Served
with Rice Pilaf*

PORTOBELLO RAVIOLI [3036]

*Durum Wheat Pasta Dumplings Stuffed with Portobello
Duxelles, Ricotta and Romano Cheeses,
Served on a Pool of Sun-Dried Tomato Pesto*

Salad Dressing Selections

Choose two dressings from this list at no charge, or a choice of three may be chosen for an additional
\$.50 per person. All dressings are served on the side at the table.

LOW-CALORIE ITALIAN, HONEY-FRENCH, THOUSAND ISLAND, BASIL VINAIGRETTE, BLEU CHEESE,
RANCH, VIDALIA ONION, LOW-FAT RASPBERRY VINAIGRETTE



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Luncheon Buffets

THE MINIMUM CHARGE FOR A LUNCH BUFFET IS \$650.00.

BEVERAGES SERVED AT THE TABLE WITH EACH BUFFET.

SOUP AND SALAD BUFFET [3145]

*Vegetable Beef Soup,
Vegetarian Portobello Mushroom Soup,
Chef's Soup of the Day,
Crackers, Rolls, Corn Muffins,
Tossed Salad with Three Dressings,
Chicken Salad, Tuna Salad,
Rotini Pasta Salad, Fruit Salad,
White and Wild Rice Pilaf Salad with Dried Fruit,
and Chef's Choice of Assorted Desserts*

SOUP AND SANDWICH BUFFET [3146]

*Turkey, Cold Cut Combo,
and Vegetarian Sandwiches,
Vegetable Beef Soup,
Vegetarian Portobello Mushroom Soup,
Chef's Soup of the Day,
Crackers, Corn Muffins,
Tossed Salad with Three Dressings,
Honey-Yogurt Fruit Salad, Potato Salad,
and Chef's Choice of Assorted Desserts*

LITTLE ST. SIMONS BUFFET [3135]

*Chicken Key Largo,
Baked Cod with Lemon Cream Sauce,
Rosemary Roasted Potatoes,
Rice Almondine,
Chef's Daily Vegetable Selection,
Assorted Rolls,
Tossed Salad with Three Dressings,
Broccoli Slaw, Fruit Salad, and
Chef's Choice of Assorted Desserts*

CUMBERLAND BUFFET [3148]

*Georgia Baked Chicken,
Sliced Pit Smoked Ham with Raisin Glaze,
Vidalia Mashed Potatoes,
White and Wild Rice Pilaf,
Chef's Daily Vegetable Selection,
Tossed Salad with Three Dressings,
Apple Slaw, Tomato-Cucumber-Onion Salad,
and Chef's Choice of Assorted Desserts*

OSSABAW BUFFET [3182]

*Roast Turkey Breast with Cornbread Dressing
and Giblet Gravy,
Ancho Chile Tilapia,
Sliced Roast Top Round of Beef with Demi-Glace,
Garlic Mashed Potatoes, Rice,
Cranberry Sauce,
Chef's Daily Vegetable Selection,
Assorted Rolls,
Waldorf Salad, Cobb Salad,
Cucumber Sour Cream Salad,
and Chef's Choice of Assorted Desserts*

SOUTHERN BUFFET [3065]

*Fried Chicken, Meatloaf and Gravy,
Sweet Potato Soufflé,
Turnip Greens and Black-Eyed Peas,
Corn Muffins and Assorted Rolls,
Tossed Salad with Three Dressings,
Macaroni Salad,
Fruit Salad,
and Chef's Choice of Assorted Desserts including
Banana Pudding or Fruit Cobbler*

OLD-FASHIONED PICNIC BUFFET [3066]

*All Beef Frankfurters,
Grilled Hamburgers with Garnish,
Baked Beans,
Potato Chips, Potato Salad,
Coleslaw, Fresh Melon,
Fruit Cobbler, and Brownies*

add Grilled Chicken

VEGETARIAN BUFFET [3149]

*Vegetable Lasagna,
Artichoke/Mushroom/Spinach Quiche,
Chef's Daily Vegetable Selection,
Assorted Rolls,
Corn and Black Bean Salad,
Tossed Salad with Three Dressings,
Fruit Salad, and Chef's Choice of
Assorted Desserts*



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Boxed Lunches

HAM AND SWISS CHEESE SUB [3150]

Apple, Chips, Chocolate Chip Cookie, and Soft Drink

ROAST BEEF SUB [3151]

Apple, Chips, Chocolate Chip Cookie, and Soft Drink

TURKEY SUB [3152]

Apple, Chips, Chocolate Chip Cookie, and Soft Drink

VEGETARIAN SUB [3153]

Guacamole, Vegetables, and Cheese,
Apple, Chips, Chocolate Chip Cookie, and Soft Drink

*One canned soft drink per person is included with each boxed lunch.
Food Services can provide an assortment of drinks or you may specify your choices when ordering:
Coke, Diet Coke, Caffeine-Free Diet Coke, Sprite, Bottled Water*

BOXED LUNCHEON SERVICE INFORMATION

*Boxed lunches are available for takeout anywhere on campus or in our meeting rooms.
Inside the Georgia Center, service of boxed lunches is restricted to either a private meeting room,
the Second Floor Kellogg Concourse, or the Pecan Tree Courtyard.
All lunches include plastic utensils and paper napkins. Soft drinks are iced in a disposable cooler, if necessary.*

**IT IS RECOMMENDED THAT BOXED LUNCHES BE EATEN WITHIN
FIFTEEN MINUTES AFTER LEAVING THE KITCHEN.**

**IF BOXED LUNCHES ARE BEING TRANSPORTED FOR A LONGER TIME PERIOD,
SPECIAL ARRANGEMENTS MAY BE MADE WITH THE FOOD SERVICES MANAGER.**

**NOTE: IF THE CUSTOMER CONTACT IS ORDERING BOXED LUNCHES FOR A GROUP,
THE CHEF SUGGESTS AT LEAST 60% OF THE TOTAL NUMBER BE TURKEY.**



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Meeting Room Packages

DELI BUFFET [2456]

Make your own sandwich buffet.

*Sliced Roast Beef,
Turkey and Ham,
Assorted Sliced Cheese,
Lettuce and Tomato,
Assorted Sub Rolls and Breads,
Mayonnaise and Mustard,
Pickles,
Pasta Salad,
Blondies and Brownies,
Soft Drinks*

Minimum before service and tax.

PIZZA PARTY [2451]

*Assorted Meat, Cheese and Vegetable,
12-inch Pizzas in Pizza Boxes,
Tossed Salad with Assorted Dressings,
Sweet Tea, Water and Assorted Soft Drinks,
Assorted Desserts*

*Service for a maximum of 80 guests.
Minimum before service charge and tax.*



*These packages are served in meeting room and the prices do NOT include space in the ballroom. For each function, the complete menu, time of service, and estimated number to be served are required four weeks before the date of the event. **A guaranteed number is required three business days in advance of the meal.** The guaranteed number will be the minimum numbered billed. An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2010, to June 30, 2012, but may change should economic conditions require.*



Sustainable Lunch Entrées

GEORGIA CENTER SUSTAINABLE LUNCH ENTRÉES

Each entrée includes a garden salad with Vidalia Onion dressing, bread, chef's selection of vegetables, beverage, and you choice of a dessert from our banquet dessert selections.

SHRIMP AND GRITS

Wild Shrimp from the Georgia Coast with Onions, Peppers, and Cheese Grit Cakes.

PECAN-CRUSTED TROUT

Pan-fried North Carolina Trout Filet Brushed Lightly with Lemon Mustard, Coated with Pecan Bread Crumbs and Served with a Rice Medley.

WHITE OAK PASTURE MEATLOAF

All-Natural, Grass Fed Beef from Early County, Georgia.

HERB-GRILLED SPRINGER MOUNTAIN CHICKEN

American Humane-Certified and All-Natural Chicken from the Georgia Blue Ridge Mountains.

ADD \$3.00 TO PRICE FOR DINNERS



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Dinner Entrées

EACH ENTRÉE INCLUDES A GARDEN SALAD, BREAD, CHEF'S SELECTION OF VEGETABLES, BEVERAGE,
AND YOUR CHOICE OF A DESSERT FROM OUR BANQUET DESSERT SELECTIONS.
IF DESIRED, AN EVENT COORDINATOR CAN SUGGEST A WINE TO COMPLEMENT YOUR DINNER SELECTION.

CELESTIAL CHICKEN [3039]

*Boneless Strips of Chicken Breast, Lightly Dusted with
Flour and Deep-Fried and Served on a Bed of Rice
with Sauce Suprême*

SLICED TENDERLOIN OF BEEF [3048]

*Succulent Roast Châteaubriand Sliced and
Served with Duchess Potatoes, Topped
with a Tarragon Bordelaise Sauce*

HERB GRILLED CHICKEN [3058]

*Boneless Chicken Breast Lightly Marinated
and Grilled, Served with a Rice Medley*

LONDON BROIL [3142]

*Thinly Sliced Grilled Flank Steak Served with Crimini
Mushroom Sauce and Roasted Garlic Potatoes*

ROAST CHICKEN FORESTIÈRE [3041]

*Sautéed Chicken Breast Suprême with Shallots and
Exotic Mushroom Sauce and Served with
Sautéed Potatoes*

NEW YORK STRIP STEAK [3055]

*Eight-Ounce Strip Steak Cooked Medium
Served with Roasted Red Potatoes
and Lemon Parsley Butter*

CHICKEN PEACHTREE [3059]

*Chicken Breast Stuffed with Peaches, Pecans,
and White and Wild Rice,
Served with a Creamy Sauce*

PECAN-CRUSTED TROUT [3138]

*Pan-Fried Carolina Trout Filet Brushed Lightly with
Lemon Mustard, Coated with Pecan Bread Crumbs and
Served with a Rice Medley*

CHICKEN AMARETTO [3137]

*Roasted Chicken Breast Stuffed with Cream Cheese and
Almonds, Laced with Creamy Amaretto Sauce,
Served with Rice*

BARBEQUE SHRIMP AND FILET MIGNON [3143]

*Filet Mignon Served with Grilled Jumbo Shrimp,
Coated with a Barbeque Spice Rub, and
Served with Twice-Baked Potato and Au Jus*

CHICKEN CORDON BLEU [3141]

*Tender Chicken Breast Wrapped in Ham and Swiss
Cheese Lightly Breaded and Pan-Fried, Served on a Bed
of Suprême Sauce with a Side of Rice*

BEEF AND CHICKEN GRILL [3057]

*Tenderloin of Beef Accompanied by Chicken Breast,
with an Exotic Mushroom Sauce,
Served with Duchess Potatoes*

PECAN-GLAZED PORK [3045]

*Tender, Center-Cut Pork Loin Roasted with a Sweet and
Spicy Caramelized Pecan Mustard Glaze and
Served with Sweet Potato Soufflé*

SPINACH LASAGNA ROLLUP [3144]

*Spinach, Mozzarella and Ricotta Cheeses with
Rolled Pasta, Seasoned with Parsley and Garlic
Topped with a Flavorful Marinara Sauce*

ROAST BEEF STRIP LOIN [3171]

*Slow Roasted, Tender Choice Beef Thinly Sliced and
Served with Rosemary Roasted Potatoes
and a Red Wine Sauce*

VEGETABLE STRUDEL [3140]

*Seasoned Vegetable Medley Tossed with Monterey
Jack Cheese and Wrapped in Phyllo Dough,
Served on a Bed of Tomato Coulis*

Salad Dressing Selections

Choose two dressings from this list at no charge, or a choice of three may be chosen for an additional
\$.50 per person. All dressings are served on the side at the table.

LOW-CALORIE ITALIAN, HONEY-FRENCH, THOUSAND ISLAND, BASIL VINAIGRETTE, BLEU CHEESE, RANCH,
VIDALIA ONION, LOW-FAT RASPBERRY VINAIGRETTE



Seating is arranged at round tables of eight or at rectangular tables when banquet space is limited. For each function, the complete menu, time of service, and estimated number to be served are required four weeks before the date of the event. **A guaranteed number is required three business days in advance of the meal.** The guaranteed number will be the minimum number billed. The Georgia Center will prepare seating for 5% more than the guarantee. An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2011, to June 30, 2012, but may change should economic conditions require.



Dinner Buffets

THE MINIMUM CHARGE FOR A DINNER BUFFET IS \$800.00.
BEVERAGES SERVED AT THE TABLE WITH EACH BUFFET.

GEORGIA CENTER COOKOUT BUFFET [3068]

Grilled New York Strip Steaks,
Boneless Barbeque Chicken,
Citrus Salmon,
Grilled Vegetables,
Roasted Baker Potatoes,
Corn on the Cob,
Tossed Salad with Assorted Dressings,
Fruit Salad,
Broccoli Slaw,
and Chef's Choice of Assorted Desserts

SAPELO BUFFET [3197]

Chef's Carving Station with Choice Top Round of
Beef and Demi-Glace,
Chicken Étouffée,
Shrimp Creole,
Rice Medley,
Rosemary Roasted Potatoes,
Chef's Daily Vegetable Selection,
Assorted Dinner Rolls,
Gazpacho Salad,
Spinach Salad with Assorted Dressings,
Waldorf Salad,
and Chef's Choice of Assorted Desserts

ST. SIMONS BUFFET [3196]

Chef's Carving Station with Honey-Baked Ham,
Breast of Chicken Stuffed with Artichokes,
Mushrooms and Tomato,
Seafood Cakes,
White and Wild Rice Pilaf,
Garlic Roasted Red Potatoes,
Chef's Daily Vegetable Selection,
Assorted Dinner Rolls,
Tossed Salad with Three Dressings,
Fruit Salad,
Tortellini Salad,
and Chef's Choice of Assorted Desserts

WASSAW BUFFET [3192]

Chef's Carving Station with Prime Rib au Jus,
Sautéed Chicken Piccata Served over Pasta,
Stuffed Flounder, White and Wild Rice,
Roasted Baby Baker Potatoes,
Chef's Daily Vegetable Selection,
Assorted Dinner Rolls,
Tossed Salad with Three Dressings,
Broccoli Slaw, Fruit Salad, Antipasto Salad,
and Chef's Choice of Assorted Desserts

Seating is arranged at round tables of eight or at rectangular tables when banquet space is limited. For each function, the complete menu, time of service, and estimated number to be served are required four weeks before the date of the event. **A guaranteed number is required three business days in advance of the meal.** The guaranteed number will be the minimum number billed. The Georgia Center will prepare seating for 5% more than the guarantee. An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2011, to June 30, 2012, but may change should economic conditions require.



Theme Buffets

THE MINIMUM CHARGE FOR A THEME BUFFET IS \$800.00.

BEVERAGES SERVED AT THE TABLE WITH EACH BUFFET.

EACH OF THE FOLLOWING THEME BUFFETS INCLUDES FESTIVE DECORATIONS DESIGNED TO CREATE A SPECIAL ATMOSPHERE TO ENHANCE YOUR DINING EXPERIENCE.

AN EVENING IN ITALY BUFFET [3184]

*Chicken Saltimbocca,
Fennel-Crusted Pork with Caponata with Olives,
Stuffed Eggplant with Five Cheeses,
Orzo with Sun-Dried Tomatoes,
Ratatouille,
Tortellini Salad,
Caesar Salad,
Fresh Fruit and Berries,
Assorted Dinner Rolls,
and Chef's Choice of Assorted Desserts
including Tiramisu*

FAR EAST BUFFET [3185]

*Asian Roasted Pork Loin,
Sweet and Sour Chicken, Beef Basil,
Jasmine Rice, Fried Rice,
Asian Steamed Vegetables,
Vegetable Egg Rolls,
Tossed Salad with Three Dressings,
Lo Mein Salad,
Tofu and Vegetable Salad, and
Chef's Choice of Assorted Desserts*

BARBEQUE BUFFET [3186]

*Barbeque Pork Ribs,
Barbeque Chicken,
Lemon Barbeque Tilapia,
Texas Toast, Corn on the Cob,
Baked Beans, Potato Salad,
Tossed Salad with Three Dressings,
Coleslaw, Fruit Salad, and
Chef's Choice of Assorted Desserts*

SOUTH OF THE BORDER BUFFET [3187]

*Steak and Chicken Fajitas,
Build-Your-Own Tacos,
Burritos, Refried Beans, Spanish Rice,
Chipotle Vegetable Medley,
Gazpacho Salad, Black Bean Salsa Salad
Tossed Salad with Three Dressings,
Chips and Salsa, Flan, Sopapillas, and
Chef's Choice of Assorted Desserts*

COASTAL BUFFET [3188]

*Baked Stuffed Flounder, Seafood Newburg,
Fried Shrimp, Vegetable Medley,
Garlic-Roasted Potatoes,
White and Wild Rice Pilaf,
Marinated Vegetable Salad,
Broccoli Slaw, Tossed Salad
with Three Dressings,
Assorted Dinner Rolls, and
Chef's Choice of Assorted Desserts*

Seating is arranged at round tables of eight or at rectangular tables when banquet space is limited. For each function, the complete menu, time of service, and estimated number to be served are required four weeks before the date of the event. **A guaranteed number is required three business days in advance of the meal.** The guaranteed number will be the minimum number billed. The Georgia Center will prepare seating for 5% more than the guarantee. An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2011, to June 30, 2012, but may change should economic conditions require.



Dinner Receptions

THE MINIMUM CHARGE FOR A DINNER RECEPTION IS \$600.00.

SERVICE FOR A MAXIMUM OF TWO HOURS

EXTENDED SERVICE TIME MAY BE ADDED AT THE RATE OF \$1.00 PER HALF HOUR.

EACH RECEPTION INCLUDES ORANGE-CRANBERRY PUNCH AND COFFEE.

CLARKE DINNER RECEPTION [3078]

Choice of Five Items from the À La Carte Options

MADISON DINNER RECEPTION [3080]

Choice of Seven Items from the À La Carte Options

OCONEE DINNER RECEPTION [3079]

Choice of Six Items from the À La Carte Options

JACKSON DINNER RECEPTION [3081]

Choice of Eight Items from the À La Carte Options

OGLETHORPE DINNER RECEPTION [3082]

Choice of Nine Items from the À La Carte Options

À La Carte Options

Choose the number of items listed for your dinner reception.
Some options include additional per person charges, as noted.

Hot À La Carte Options

Swedish Meatballs
Grilled Chicken Bites with Teriyaki
Cocktail Franks with Stone-Ground Mustard
Spinach-Artichoke Dip with Cracker Assortment
Crab-Stuffed Mushrooms
Vegetable Egg Rolls with Duck Sauce

Assorted Miniature Quiche
Breaded Mushrooms with Horseradish
Mini-Crab Cakes with Dijonnaise Sauce
Black Bean Spring Rolls with Salsa
Dill Cheese Puffs
Crispy Wrapped Asian Shrimp
with Ginger Teriyaki

Fried Shrimp with Cocktail Sauce
Seafood Dijonnaise with Crisp Rusk Toas
Buffalo Wings with Celery Sticks and Blue Cheese
Chicken Fingers with Honey-Mustard Dip
Spanakopita
Scallops Wrapped in Bacon
Roast Beef Station, Carved by Uniformed Attendant
Pit Ham Station, Carved by Uniformed Attendant
Turkey Breast Station, Carved by Uniformed Attendant

Cold À La Carte Options

Tomato-Mozzarella Bruschetta
Seafood Salad with Cracker Assortment
Shrimp Salad with Cracker Assortment
Lavosh with Assorted Fillings
Spinach Dip with Cracker Assortment
Petite Chocolate, Strawberry and Vanilla Mousse Cups
Gourmet Cheese Tray with Cracker Assortment
Grilled Vegetable Platter with Balsamic Vinaigrette
Smoked Mountain Trout Spread with Crisp Toast (seasonal)

Smoked Salmon Bruschetta
Tortilla Chips and Salsa
Potato Chips and French Onion Dip
Hummus with Pita Chips
Assorted Gourmet Cookie Tray

Beef Bruschetta
Chicken Salad on Cucumber Slice
Chicken Salad in a Pretzel Cup
Crudités with Ranch Dip
Fresh Fruit Tray

Crudité Shooter with Ranch
Deli Meat Tray with Assorted Breads and Condiments
Smoked Side of Salmon with Classic Garnishes
Boiled Shrimp with Spicy Cocktail Sauce

RECEPTION SERVICE INFORMATION

All leftover food and beverages are the property of the Georgia Center. A **guaranteed number is required three business days in advance of the event.** The number given at that time will be the minimum number charged. An 18% service charge and 7% sales tax will be added to the bill. Prices are effective July 1, 2009, to June 30, 2012, but are subject to change should economic conditions require.



Reception Stations

GOURMET COFFEE STATION

Regular and Decaffeinated Coffee
Cream, Milk, Sugar, and Sweeteners
Caramel, Hazelnut, and Vanilla Syrups
Shaved Chocolate, Cinnamon, Whipped Cream
Peppermint Sticks

Add for Biscotti

CHOCOLATE FOUNTAIN STATION

Sweet Chocolate
Diced Fruit
Marshmallows
Pound Cake

SHRIMP AND GRITS STATION

Southern Stone-Ground Grits
Butter, Grated Cheddar Cheese, Bacon
Sautéed Mushrooms, Caramelized Onions
Sautéed Coastal Shrimp
Uniformed Attendant in Chef's Jacket and Hat

PASTA STATION

Penne and Bowtie Pasta
Pesto Alfredo and Garlic-Basil Tomato Sauce
Sautéed Fresh Vegetables
Freshly Grated Parmesan Cheese, Crushed Red Pepper
Uniformed Attendant in Chef's Jacket and Hat

Chicken or Italian Sausage
Shrimp

Reception Stations may be ordered in addition to reception or buffet packages.
The time of the station must coincide with the time of the main reception/buffet, and
the guarantee must be the same.

An 18% service charge and 7% sales tax will be added.



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Socials

Stand-Alone Socials

SERVICE IS RESTRICTED TO THE PECAN TREE GALLERIA, HILL ATRIUM, & SECOND FLOOR KELLOGG CONCOURSE.
THESE SOCIALS CANNOT BE SERVED IN THE BALLROOM WITHOUT INCURRING A \$400 ROOM RENTAL FEE.

EACH OF THE SOCIALS BELOW INCLUDES SNACK BASKETS, POTATO CHIPS & DIP,
FRESH SLICED VEGETABLES, GOURMET CHEESES, AND ORANGE-CRANBERRY PUNCH.

ONE-HOUR SOCIAL [3092]

TWO-HOUR SOCIAL [3093]

Before-Dinner Socials

SERVICE IS FOR A MAXIMUM OF ONE HOUR AND MUST BE IN CONJUNCTION WITH DINNER.

PUNCH SERVICE [3091]

*Orange-Cranberry
Punch*

BEFORE-DINNER SOCIAL HOUR

WITHOUT ALCOHOL [3094]
*Snack Baskets, Orange-Cranberry
Punch, and Soft Drinks*

BEFORE-DINNER DELUXE SOCIAL HOUR

WITHOUT ALCOHOL [3095]
*Snack Baskets, Potato Chips & Dip,
Fresh Sliced Vegetables, Sliced Gourmet
Cheese Tray, Soft Drinks, and
Orange-Cranberry Punch*

BEFORE-DINNER DELUXE SOCIAL HOUR

WITH ALCOHOL [3096]
*A Bar Service Package Must Also Be Requested.
Snack Baskets, Potato Chips & Dip, Sliced Fresh and
Vegetables, Sliced Gourmet Cheese Tray, and
Orange-Cranberry Punch*

Dessert Socials

CHARGE FOR A DESSERT SOCIAL

DESSERT RECEPTION SERVICE RESTRICTED TO THE PECAN TREE GALLERIA, HILL ATRIUM,
OR SECOND FLOOR CONCOURSE UNLESS ACCOMPANIED BY A DINNER.

SERVICE FOR A MAXIMUM OF TWO HOURS.

DESSERT SOCIAL WITH

COOKIE ASSORTMENT [3097]

*Chef's Selection of Cookies, Brownies,
and Other Bakery Sweets, Snack Baskets,
Orange-Cranberry and Lime Sherbet Punch,
Hot Coffee, and Assorted Specialty Teas*

ICE CREAM SOCIAL [3098]

*Vanilla and Strawberry Ripple Ice Cream
Accompanied by Candy Toppings,
Hot Fudge, Caramel, Chopped Pecans,
Whipped Cream, and Sliced Fresh Strawberries.
Cookies, Pretzels, Orange-Cranberry Punch,
and Hot Coffee*

PRESTIGE DESSERT SOCIAL [3099]

*Chef's Selection of Gourmet Cakes and Pies, Chocolate Dipped Strawberries, Snack Baskets,
Cookies and Other Bakery Sweets, Orange-Cranberry and Lime Sherbet Punch,
Hot Coffee, and Assorted Specialty Teas*

IF ALCOHOL IS NEEDED, A BAR SERVICE PACKAGE SHOULD ALSO BE REQUESTED.

A COPY OF THE ALCOHOL SERVICE POLICY, REGULATED BY UGA, WILL BE PROVIDED TO THE CLIENT.



RECEPTION SERVICE INFORMATION

*Setup does not include tables and chairs. A guaranteed number is required three business days in advance of the event.
The number given at that time will be the minimum number charged. An 18% service charge and 7% sales tax will be added to the bill.
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Banquet Dessert Selections

for Lunch and Dinner Entrées

Desserts

STRAWBERRY SHORTCAKE
WALNUT CREAM CAKE
CHOCOLATE LAYER CAKE
LEMON ICE BOX PIE
BOSTON CREAM PIE
APPLE PIE

PECAN PIE
PUMPKIN PIE
BLACK FOREST CAKE
GERMAN CHOCOLATE CAKE
COCONUT CAKE
CARROT CAKE
RED VELVET CAKE

Additional Per Person

KEY LIME TARTLET
FRENCH SILK CHOCOLATE PIE
CHEESECAKE WITH CHERRY GLAZE
CHOCOLATE MOUSSE

Additional Per Person

TIRAMISU
TURTLE CHEESECAKE
CHOCOLATE CRÈME BRULÉE
MANGO CHEESECAKE
CARAMEL FUDGE PECAN CAKE

Strawberry Ice Cream Pie

"A GEORGIA CENTER TRADITION"



An 18% service charge and 7% sales tax will be added to the total bill.
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Salad Selections

Buffet Salad Selections

TOSSED SALAD WITH DRESSING AND GARNISHES

CRUDITÉS

POTATO SALAD

COLESLAW

FRESH FRUIT

ROTINI PASTA SALAD

MACARONI SALAD

RELISH TRAY

TOMATO, CUCUMBER, AND ONION SALAD

WHITE AND WILD RICE WITH DRIED FRUIT SALAD

CAESAR SALAD

MARINATED MUSHROOMS

GAZPACHO SALAD

CAPONATA SALAD

BROCCOLI SLAW

CORN AND BLACK BEAN SALAD

CORNBREAD SALAD

CUCUMBER SOUR CREAM SALAD

SPINACH SALAD WITH HONEY-POPPYSEED DRESSING

CARROT-RAISIN SALAD

MARINATED VEGETABLE SALAD

APPLE SLAW

WALDORF SALAD

HONEY-YOGURT FRUIT SALAD

ORZO AND SPINACH SALAD

Additional Per Person

DEVILED EGGS

SPINACH DIP WITH PITA

ARTICHOKE, RED PEPPER, AND MUSHROOM SALAD

COBB SALAD

ANTIPASTO SALAD



An 18% service charge and 7% sales tax will be added to the total bill.
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Banquet Alcohol Service Information

Bartender Charges

Bartender charges are applicable for all bar service packages. One bartender is required for every fifty guests attending bar. If the actual amount of bartender time exceeds the time originally requested, the bartender charge will be prorated accordingly.

PER BARTENDER/PER HOUR [3102].....\$32.00
 PER QUARTER HOUR THEREAFTER\$ 8.00

MAXIMUM CHARGE PER LOCATION OR MAXIMUM CHARGE FOR TWO BAR LOCATIONS

OPEN BAR SERVICE — ACTUAL CONSUMPTION [3104]

With this choice of service, the customers pay only for the alcoholic beverages actually consumed by their guests. The bartender keeps a count of each drink served, and a total is computed at the end of the function. There will be no individual sales. The host may choose to limit the selection of alcohol.

OPEN BAR PRICES

DOMESTIC BEER.....
 IMPORTED BEER.....
 HOUSE WINE BY THE GLASS.....
 WINE OR CHAMPAGNE BY THE BOTTLE.....*Limit of two choices of wine per function See Wine List*
 HOUSE LIQUOR BRANDS.....
 LIQUOR CALL BRANDS.....
 LIQUOR PREMIUM BRANDS (available upon request).....
 AFTER-DINNER LIQUEURS OR CORDIALS (available upon request).....
 SOFT DRINKS AND BOTTLED WATER.....
 SPARKLING APPLE CIDER (NON-ALCOHOLIC)..... (available upon request)..... *Bottle*

PER-PERSON BAR SERVICE

A bar is available for those functions where the host will pay for all of the alcohol consumed. With this type of service there are no individual sales. In order to provide a method of payment that can easily be worked into a person's budget, we provide a price per person based on the average consumption of alcohol during a reception. The final cost is based on the guaranteed number of customers for this function.

	HALF-HOUR SERVICE	ONE-HOUR SERVICE	TWO-HOUR SERVICE
DOMESTIC BEER AND HOUSE WINE	[3105]	[3108]	[3117]
HOUSE BRANDS, DOMESTIC AND IMPORTED BEER AND HOUSE WINE	[3106]	[3109]	[3121]
CALL BRANDS, DOMESTIC AND IMPORTED BEER, HOUSE WINE	[3107]	[3110]	[3122]
PREMIUM BRANDS, DOMESTIC AND IMPORTED BEER AND HOUSE WINE	[3115]	[3116]	[3131]

✧ Complimentary Snack Baskets will be provided on all bars. ✧

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND GEORGIA SALES TAX.

Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area. Alcoholic beverages purchased in the Georgia Center cannot be taken off of the Georgia Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our food services areas.



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Banquet Alcohol Service Information, continued

DRINK TICKET INFORMATION

A group may choose to provide a specific number of drink tickets to their guests in conjunction with a cash bar. This may be ordered one of two ways:

1. **OPTION ONE:** The first and best option allows the contact person to order a specific number of tickets from the bar manager. These tickets may be redeemed at the bar for the beverage of the customer's choice. The bartender will keep an exact tally of what beverage the customer has chosen. The bill will be calculated at the end of the event. **The group will be billed only for the amount of tickets redeemed.** The price for each item is taken from our open bar menu. An 18% service charge and 7% sales tax will be added. These tickets can only be redeemed at the specific bar set up for the event. Guests can purchase additional beverages from the cash bar.

Any number of tickets per person may be purchased with this package.

A full bar including domestic and imported beer, wine, and bar brand and call brand liquors will be set up, unless otherwise requested. The contact person may choose to limit the choices given.

2. **OPTION TWO:** This option is used only when the group has a limited amount of money to spend but still wants to pay for a portion of the alcohol service. **The contact person and the event coordinator will decide on the value of each ticket, based on the total amount of money the client has budgeted for this purpose.** Tickets must be in increments of 25 cents. The customers can redeem these tickets at the bar. **The customer will pay the difference of the ticket value and the actual price of the beverage.**

Open Bar Package #3104 is used to order drink tickets and Cash Bar Package #3103 is used for the cash purchases.

All beverage tickets for both options must be provided by Georgia Center Food Service.



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Banquet Alcohol Service Information

Bartender Charges

Bartender charges are applicable for all bar service packages. One bartender is required for every fifty guests attending bar. If the actual amount of bartender time exceeds the time originally requested, the bartender charge will be prorated accordingly.

PER BARTENDER/PER HOUR [3102].....
PER QUARTER HOUR THEREAFTER

MAXIMUM CHARGE PER LOCATION OR MAXIMUM CHARGE FOR TWO BAR LOCATIONS

CASH BAR SERVICE [3103]

A cash bar can be provided for any group. The bartender serves as the cashier on most bars. Drinks may be purchased using cash only. Personal checks and credit cards may not be used to purchase drinks at a cash bar. Cash bars can be requested as beer and wine only.

CASH BAR PRICES

DOMESTIC BEER.....
IMPORTED BEER.....
HOUSE WINE BY THE GLASS.....
HOUSE LIQUOR BRANDS.....
LIQUOR CALL BRANDS.....
LIQUOR PREMIUM BRANDS (available upon request).....
AFTER-DINNER LIQUEURS OR CORDIALS (available upon request).....
SOFT DRINKS AND BOTTLED WATER.....

✧ Complimentary Snack Baskets will be provided on all bars. ✧

Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area. Alcoholic beverages purchased in the Georgia Center cannot be taken off of the Georgia Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our food services areas.



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Banquet Alcohol Service Information

Wine Service

Wine can be served in conjunction with any lunch or dinner served in a private area. No bartender fee is required.

Our wine list includes a diverse selection of wines, offering a suitable accompaniment for your meal. Non-alcoholic sparkling cider may also be chosen.

WINE LIST (*HOUSE WINES)

WHITES

- *Delicato, Chardonnay, California.....
- Alice White Chardonnay, Australia
- Hogue Riesling, Washington State.....
- Veramonte Sauvignon Blanc, Chile.....
- Mezzacorrone Pinot Grigio, Italy.....
- Osborne Solaz Blanco, Spain.....
- Firestone Discoveries Chardonnay, California.....

REDS

- *Delicato, Cabernet Sauvignon, California.....
- *Delicato, Merlot, California.....
- Hogue Cabernet Sauvignon, Washington State.....
- Estancia Cabernet Sauvignon, California.....
- Duboeuf Beaujolais Villages, France.....
- Candoni Chianti, Italy
- Le Faux Frog Merlot, France.....
- Mirassou Pinot Noir, California
- Bogle Merlot, California.....

ZINFANDELS

- *Delicato, White Zinfandel, California

SPARKLERS

- Tott's Brut Sparkling Wine, California.....
- Veuve du Vernay Brut Blanc de Blanc, France.....

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND GEORGIA SALES TAX.

ACTUAL-CONSUMPTION WINE SERVICE WITH SEATED MEALS [3111]

The charge for this service is determined by keeping a count of wine actually consumed by the guests. The count is made by the bar supervisors serving the event. With this type of service, there are no individual sales. The host is billed only the amount of alcohol consumed by his or her group, based on the number of bottles served.

The group is limited to two choices of wine per function.

Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area. Alcoholic beverages purchased in the Georgia Center cannot be taken off of the Georgia Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our food services areas.



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Amenity Rentals

GUEST TABLES ARE SET WITH AN APPROPRIATE TABLE ARRANGEMENT AND INCLUDE STANDARD LINEN TABLECLOTHS AND NAPKINS. COMPLEMENTARY COLORS ARE AVAILABLE FOR STANDARD LINENS AND NAPKINS FOR AN ADDITIONAL CHARGE.

SPECIAL REQUESTS WILL REQUIRE A SPECIAL LINEN ORDER. THE PRICE IS SHOWN BELOW.

SPECIAL-ORDER LINEN TABLECLOTHS AND NAPKINS [2118]

<i>Tablecloths</i>		<i>Napkins</i>	
Forest Green	White	White	Forest Green
Burgundy	Ivory	Burgundy	Royal Blue (limited quantity)
Red	Sandalwood (limited quantity)	Ivory	Navy Blue (limited quantity)
Black	Red & White Checkered	Red	Dusty Rose (limited quantity)
		Black	Seafoam Green (limited quantity)
		Sandalwood	

A TWO-WEEK NOTICE IS NEEDED TO FILL THE ORDER.

Some colors may not be available at certain times due to supplier constraints. per table of 8.

VOTIVE CANDLES [2131]

per candle

We recommend a minimum of 3 candles per table of 8

MIRROR UNDERLINERS FOR FLOWER

CENTERPIECES [2132]

per table of 8

RENTAL OF ADDITIONAL

BANQUET SPACE [2125]

Dance Floor Available

per room

STEINWAY PIANO [2126]

RISER – 4' X 8' [2124]

per riser

STEINWAY PIANO WITH AUTOMATIC PLAYER FEATURE [2130]

DUE TO COSTS INCURRED BY THE GEORGIA CENTER, AMENITIES ABOVE MAY NOT BE CANCELLED WITHIN THREE BUSINESS DAYS OF THE EVENT.

EVENT DESIGN

If you are interested in upgrading your event with specialty linens, fresh flowers, live entertainment, or any additional amenities we are happy to assist you. Our Event Design department is available to meet with clients, and their event coordinators, to discuss options you may be interested in considering. Design proposals are tailored for clients and events individually and can be a combination of décor from the Georgia Center's own inventory or rental items from third party vendors that we secure on your behalf. Please inform your event coordinator if you are interested in receiving a complimentary design proposal for your event. Unless otherwise requested, all décor items, are the property of the Georgia Center or the vendor providing additional services.

It is not possible to offer refunds on décor item guarantee decreases within two weeks of the date of your event.

7% GEORGIA SALES TAX MUST BE ADDED TO ALL PACKAGES.

