



MENU SELECTION

THE GEORGIAN TERRACE BY S^THERLY
ATLANTA'S MODERN CLASSIC



BREAKFAST & BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

RECEPTION PACKAGE

BAR BEVERAGES

(please note that items requiring a choice are in ***bold and italicized***)



CONTINENTAL BREAKFAST

Continental Breakfast | \$32

Orange, Cranberry Juices
Sliced Seasonal Fruit and Berries
Make your own Yogurt parfait with French Vanilla Granola,
Berries, Candied Georgia Pecans
Assorted Fresh Muffins, Danish & Croissants
Bagels with Regular, Fruit and Low Fat Cream Cheeses
Butter and Fruit Preserves
*Add on Sausage Egg and Cheese biscuit, Spinach, Goat Cheese,
and Egg White Quiche or Bacon Cheddar Croissants | \$5 per person*

Traditional Buffet | \$36

Orange, and Cranberry Juices
Sliced Fresh Fruit & Seasonal Berries
Assorted Breakfast Breads, Danish & Croissants
Cage Free Scrambled Eggs
Apple Sage Chicken Sausage
Roasted New Potatoes with Peppers and Onions
Variety of Yogurts
Applewood Smoked Bacon
Country Sausage

Southern Traditions Buffet | \$40

Orange, and Cranberry Juices
Sliced Fresh Fruit & Seasonal Berries
Assorted Breakfast Breads, Danish & Croissants
Logan Turnpike Stone Ground Grits, Aged Cheddar
Cracked Black Pepper Buttermilk Biscuits, Country Sausage Gravy
Cage Free Scrambled Eggs
Apple Sage Chicken Sausage
Roasted New Potatoes with Peppers and Onions

ENHANCEMENTS

Omelet Station | \$15

Eggs any style with Ham, Sausage, Bacon, Smoked Turkey, Tomatoes,
Mushrooms, Spinach, Sweet Onions, Jalapeños, Salsa, Cheese

Pancakes, Waffles or Vanilla Bean French Toast (*pick one*) | \$12

Fruit Compote, Warm Maple Syrup

Requires Chef | \$175.00

Oatmeal | \$8

Dried Fruit, Brown Sugar and Candied Walnuts

Logan Turnpike Grits | \$8

Cheddar Cheese, Smoked Bacon, Scallions

Bacon, Egg and Cheese Croissant | \$8 each

Housemade Warm Biscuits | \$40 per dozen

Honey Butter & Seasonal Jams

Egg White Frittatas with Local Goat Cheese and Spinach | \$8 each

Smoked Salmon Display | \$15 per person

with Bagels, Cream Cheese and Capers

Yogurt Parfait with Seasonal Berries and Greek Yogurt | \$ 8 each

Minimum 25 Guests



HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

A LA CARTE

HOME

Bottled Water | \$5 each

BREAKFAST BRUNCH

Assorted Soft Drinks | \$5 each

San Pellegrino Sparkling Water | \$6 each

Freshly Brewed Regular or Decaffeinated Coffee | \$100 per gallon

BREAKS

Assorted Teas | \$100 per gallon

Fruit Punch | \$70 per gallon

LUNCH

Iced Tea or Sweet Tea | \$70 per gallon

DINNER

Lemonade or Arnold Palmer | \$70 per gallon

HORS D'OEUVRES

Refreshment Breaks

DISPLAYS

Half Day | \$22 per person

Full Day | \$37 per person

CARVING STATIONS

ACTION STATIONS

AM Breather

BAR BEVERAGES

Beverage Service | \$15 per guest

Service is based on 30 minutes and carries no minimum

Freshly brewed coffee, decaffeinated coffee, assorted hot teas and assorted soft drinks, still and sparkling water

Enhancements ~ (we recommend three to four selections)

Sliced Seasonal Fruits & Berries | \$8 per person

Assortment of Freshly Made Artisan Breakfast Bakeries | \$8 per person

Assorted Health Bars | \$5 each

Fruit Yogurt Parfait with French Vanilla Granola and Berries | \$9 per person

Designer Trail Mix Station, Dried Fruits, Almonds, Mixed Nuts, Pretzels | \$8 per person

Warm House Made Cinnamon Rolls with Goey Cream Cheese Glaze | \$8 per person

Ripe and Delicious Hand Fruit | \$3 per person



THE GEORGIAN TERRACE by SHERIDAN
ATLANTA'S MODERN CLASSIC

REFRESHMENT BREAKS

HOME

PM Pause

Half Day 1 \$22 per person

Full Day 1 \$37 per person

BREAKFAST BRUNCH

BREAKS

LUNCH

Beverage Service | \$15 per guest

Service is based on 30 minutes and carries no minimum

DINNER

HORS D'OEUVRES

Freshly brewed coffee, decaffeinated coffee, assorted hot teas, assorted soft drinks, still and sparkling water

DISPLAYS

CARVING STATIONS

Enhancements ~ *(we recommend 3 to 5 selections)*

ACTION STATIONS

Sliced Seasonal Fruits & Berries | \$9 per person

BAR BEVERAGES

Ripe and Delicious Hand Fruit | \$3 per piece

Blend of Oven Roasted Nuts "Shooters" | \$4 per person

Miniature Assorted Candy Bars & Twizzlers | \$6 per person

Ghirardelli Milk Chocolate Brownies | \$7 per person

Pure and Natural Energy and Granola Bars | \$6 per piece

Designer Trail Mix Station, Dried Fruits, Almonds, Mixed Nuts, Pretzels | \$8 per person

Warm Ballpark Pretzels with Lusty Monk Mustard & Warm Beer Cheese | \$8 per person

Crudit  of Market Vegetables, Ranch Dip | \$7 per person

Hummus Dip with Grilled Pita Bread and Crisp Vegetables | \$8 per person



THE GEORGIAN TERRACE by SHERIDAN
ATLANTA'S MODERN CLASSIC

LUNCH BUFFETS

HOME

Simply Southern | \$68

BREAKFAST BRUNCH

Buttermilk Biscuits & Cornbread, Local Honey Butter, Peach Compote
Blackeyed Pea Salad

BREAKS

Local Baby Greens, Citrus Dressing, Cornbread Croutons, Baby Beets, Goat Cheese
Rosemary Brown Sugar Fried Boneless Chicken, Jalapeño Maple Syrup Glaze
Sweet Tea Brined Heritage Pork Loin, Sorghum Demi

LUNCH

Cavatappi Macaroni and Cheese

DINNER

Roasted Fingerling Potatoes with Sage and Thyme Leaves

HORS D'OEUVRES

Brussel Sprouts with Butternut Squash and Sweet Onions

Pecan Diamonds with Chocolate Ganache

Buttermilk Tarts

DISPLAYS

American Comfort | \$70

CARVING STATIONS

Deconstructed Chefs Salad with Chipotle Ranch, Balsamic and Raspberry Vinaigrette
with Hard Boiled Eggs, Ham, Turkey, Grape Tomatoes, Bacon, Cheddar, Pickled

ACTION STATIONS

Bermuda Onions, & Swiss Cheese, Sour Dough Croutons

Southern Potato Salad with Chives, Mustard and Dukes Mayo

BAR BEVERAGES

Braised Beef Short Ribs, Wild Mushrooms, Merlot Sauce

Seared Atlantic Salmon, Lemon Butter Sauce

Buttermilk Mashed Potatoes

Roasted Local and Seasonal Farm to Table Vegetables

Rolls and Butter

Devils Food Cake

Carrot Cake with Cream Cheese Icing

*All Prices do not include 25%
service charge or 8.5% sales tax
and are extra*

Cold Lunch Buffet

Farmers Produce Stand | \$60

Vegetarian Minestrone Soup, Parmesan Croutons

Deconstructed Greek Salad, Salad Greens with Feta, Kalamata Olives, Roma

Tomatoes, Cucumbers, Capers, Chicken Breasts, House Balsamic Vinaigrette

Tabbouleh Salad with Fresh Mint, Lemon, Cucumber and Parsley

Baby Kale Caesar Salad, Polenta Croutons, Shaved Parmesan

Grilled New York Sirloin, & Seared Herb Marinated Chicken Breast

Succotash with Sweet Red & Yellow Peppers, Fava Beans and Baby Cippolini Onions

Green Bean Salad, Meyer Lemon Vinaigrette

Rolls and Butter

Rocky Road Brownies

Meyer Lemon Layer Cake



THE GEORGIAN TERRACE BY STRIBERLY
ATLANTA'S MODERN CLASSIC

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

Simply Sandwiches | \$56

Chicken Noodle Soup
Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan
Tomato, Cucumber, Vidalia Onions, Fresh Basil, Red Wine Vinaigrette
Honey Baked Ham & Cheddar on Pretzel Bun, Grain Mustard
Smoked Turkey and Swiss on Ciabatta, Cranberry Aioli
Roast Beef, Tillamook Cheddar, Horsey Sauce, Brioche Bun
Grilled Vegetable Wrap with Hummus on Flour Tortilla
Relish Tray with Olives, Pickles, Cherry Peppers
House Made Potato Chips
Lemon Cake
Chocolate Brownies

Salads

Terrace Salad

Organic Field Greens, Heirloom Tomatoes, Cucumber, Watermelon Radish, Carrots
House Balsamic Vinaigrette

Southern Greens

Local Soft Lettuces, Fresh Berries, Goat Cheese Marshmallows, House-Made Apple
Cider Vinaigrette

Traditional Caesar

Crisp Romaine Tossed with Dressing, Focaccia Croutons, Shaved Parmesan

Endive and Arugula Salad

Pickled Red Onions, Soft Australian Goat Feta, Marcona Almonds,
Sherry Vinaigrette

Plated Lunches

*All Plated Lunch Selections Include Artisan Dinner Rolls and Butter,
Salad Starter and Dessert Selection
Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Teas*

Almond Crusted Faroe Island Salmon | \$62

Salmon Fillet Baked with Ginger-Almond Crust, Rich Red Wine Sauce,
Potato Puree, Asparagus

Sweet Tea Brined Ashley Farms Chicken Breast | \$60

Pan Seared Chicken, Sorghum Sage Glaze, Logan Turnpike Grits, Pole Bean Sauté

Painted Farms Braised Short Ribs | \$64

Slow Cooked Beef Shortribs, Baby Pearl Onion Confit, Red Bliss Potato Cake,
Organic Carrots

White Oaks Farm Beef Tenderloin | \$72

Pan Seared Filet, Barley Risotto, Merlot Demi, Roasted Winter Vegetables

Herb Marinated Organic Chicken Breast | \$60

Grilled Chicken Breast, Preserved Lemons, Rosemary, Fingerling Potatoes, Broccolini

*Deli lunch buffets includes iced
tea, freshly brewed Starbuck's
regular and decaffeinated coffee
and Tazo select teas*

*Deli lunch buffets are based on
one hour and 30 minutes of service*

*Deli lunch buffets have a
minimum of 20 guests*

*All Prices do not include 25%
service charge or 8.5% sales tax
and are extra*



THE GEORGIAN TERRACE BY SUTHERLAND
ATLANTA'S MODERN CLASSIC

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

Dessert Offerings

Carrot Cake with Cream Cheese icing
Double Chocolate Ganache Tart
Southern Peanut Pie
Seasonal Cheesecake, Creme Chantilly, Fresh Berries
Red Velvet Cake

Boxed Lunches | \$40

*All Box Lunches are served with Orzo Salad, Fuji Apple, Potato Chips,
House Baked Chocolate Chip Cookie and Bottled Water
Limit 2 Sandwiches for groups 40 or less.
Up to 4 Choices for Groups Larger Than 40*

Grilled Chicken

Kale Pesto Aioli, Lettuce, Tomato, Fresh Mozzarella, Ciabatta Bun

Black Forest Ham

Lusty Monk Mustard, Swiss on Wheat Kaiser Bun

Roast Beef

Cheddar Cheese, Lettuce, Tomato and Horseradish Sauce

Roasted Turkey Sandwich

Swiss Cheese, Cranberry Aioli, Lettuce, Tomato Kaiser Bun

Vegan Garden Wrap

Hummus, Roasted Peppers, Mushrooms and Spinach Flour Tortilia

*SOthern and Healthy at Heart
lunch buffets includes iced tea,
freshly brewed Starbucks regular
and decaffeinated
coffee and Tazo select teas*

*SOthern and Healthy at Heart
lunch buffets are based on one
hour and 30 minutes of service*

*SOthern and Healthy at Heart
lunch buffets have a minimum of
20 guests*

*Labor service fee of \$150 for
SOthern and Healthy at Heart
lunch buffets with less than 25
guests*

*All Prices do not include 25%
service charge or 8.5% sales tax
and are extra*



THE GEORGIAN TERRACE BY SOTHERLY
ATLANTA'S MODERN CLASSIC

PLATED DINNERS

*All Plated Dinner Selections Include Artisan Dinner Rolls and Butter,
Salad Starter and Dessert Selection
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas*

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

*Plated dinner includes iced
tea, freshly brewed Starbucks
regular and decaffeinated coffee,
Tazo teas, and warm rolls and
butter*

*Plated dinner is based on one hour
and 30 minutes of service*

*All Prices do not include 25%
service charge or 8.5% sales tax
and are extra*

*Please note that multiple
entrees require entree counts 2
weeks prior to the event*

*Multiple entrees receive same
starter course and dessert course*

*Client is required to provide
entree placecards for each guest*

Roasted Alaskan Salmon | \$88

Cast Iron Pan Seared Faroe Island Salmon with Potato Puree, Sautéed Baby French Beans, Lemon Butter Sauce

Merlot Braised Short Ribs | \$94

Red Wine Braised Beef Short Ribs, Garlic Potato Puree, Cipollini Onions, Roasted Root Vegetables

Plated Duet | \$110

Petite Filet Mignon paired with Herb Crusted Faroe Island Salmon, Yukon Gold Mashed Potato, and Grilled Jumbo Asparagus

Crab Crusted Pacific Halibut | \$86

White Wine Braised Halibut, Potato Puree, Dill Glazed Baby Organic Carrots, Meyer Lemon Sauce

Painted Hills Filet Mignon | \$102

Thyme Scented Beef Tenderloin, Potato Dauphinoise, Market Vegetables, Merlot Demi

Roasted Chicken Breast | \$82

Herb Roasted Chicken, Preserved Lemons, Chili Blanched Broccolini, Lemon Rosemary Fingerling Potatoes

Dessert Offerings

Carrot Cake with Cream Cheese icing

Double Chocolate Ganache Tart

Southern Peanut Pie

Seasonal Cheesecake, Creme Chantilly, Fresh Berries

Red Velvet Cake



THE GEORGIAN TERRACE BY STRIBERLY
ATLANTA'S MODERN CLASSIC

DINNER BUFFETS

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

Southern Buffet | \$78

Cracked Pepper Biscuits, Sweet Cornbread, Honey Whipped Butter
Georgia White Shrimp and Silver Queen Corn Chowder
Organic Kale Medley Fresh Berries, Candied Walnuts, Apple Cider Vinaigrette
Sweet Potato Salad with Chives, Sorghum and Dukes Mayo, Green Onions
Fava Bean Succotash, Sweet Bell Peppers, Corn, Fingerling Potatoes
Fried Green Tomatoes, Local Goat Cheese, Red Pepper Coulis
Sweet Tea Brined Heritage Pork Loin, Sorghum Demi
Honey Stung Crispy Boneless Buttermilk Chicken
Roasted Yukon Gold Potatoes
Red Velvet Whoopie Pies
Buttermilk Tarts

Steakhouse Dinner Buffet | \$88

Spinach and Artichoke Dip, Sliced French Bread
Chopped Salad, Tomatoes, Cucumbers, Olives, Feta Cheese,
Crisp Iceberg & Romaine
Sliced Beefsteak Tomatoes, Bermuda Onions, Blue Cheese Dressing
Grilled White and Green Asparagus, Roasted Red Peppers, Shaved
Parmesan Lemon Chive Dressing
Grilled Aged New York Sirloin, Peppercorn Sauce
Woodfire Charred Salmon, Citrus Butter
Smoked Cheddar Sour Cream Smashed Potatoes
Chocolate Decadence Cake
Bourbon Chocolate Pecan Pie

Georgia BBQ Dinner Buffet | \$72

Sweet Potato Biscuits, Corn Bread
Brunswick Stew, Onions, Peppers, Celery, Garlic, Corn, Tomato, Chicken Thighs,
Pulled Pork and Brisket
Macaroni Salad with Market Vegetables, Dukes Mayo & Cheddar Cheese
Local Baby Gem Lettuce, Chipotle Ranch Dressing
Black Eye Pea Salad, Lemon Vinaigrette
Carolina Style Smoked Pulled Pork
BBQ Grilled Chicken Breast
Smoked Brisket Natural Jus
Ham Hock Collard Greens
Peach Bread Pudding, Bourbon Anglaise
Meyer Lemon Cake

*Build your own dinner buffet
includes iced tea, freshly brewed
Starbucks regular and
decaffeinated coffee, Tazo select
teas, warm rolls and butter*

*Build your own dinner buffet is
based on one hour and 30 minutes
of service*

*Build your own dinner buffet has
a minimum of 50 guests*

*All Prices do not include 25%
service charge or 8.5% sales tax
and are extra*



THE GEORGIAN TERRACE BY STRIBERLY
ATLANTA'S MODERN CLASSIC

HORS D'OEUVRES

HOME

Selections are sold by the piece, in increments of 50 pieces. May be passed or displayed

BREAKFAST BRUNCH

BREAKS

HOT~

Eastern Shore Lump Crab Cakes, Remoulade Sauce | \$7 per piece

LUNCH

Mini Shaved Beef and Cheese Philly Cheese Steak | \$6 per piece

DINNER

Chicken Lemongrass Potstickers, Sweet Soy Dipping Sauce | \$6 per piece

HORS D'OEUVRES

Smoked Brisket Empanada Sriracha Mayo Dipping Sauce | \$5 per piece

DISPLAYS

Short Rib Cheddar, Sweet Onion Panini | \$6 per piece

Three Cheese Arancini, Romesco Dipping Sauce | \$5 per piece

CARVING STATIONS

Asparagus Wrapped in Crispy Filo, Lemon Aioli Dipping Sauce | \$5 per piece

Crispy Portabella Puff Pastry, Curry Aioli | \$5 per piece

ACTION STATIONS

Peking Duck Spring Rolls, Sweet Chili Dipping Sauce | \$6 per piece

Tasso and Collard Green Spring Roll, Smoked Tomato Aioli | \$5 per piece

BAR BEVERAGES

Lime Chili Salmon Satay, Honey Turmeric Glaze | \$6 per piece

Cold~

Baby Heirloom Tomato Skewer, Fresh Mozzarella, Spiced Olive | \$5 per piece

Seared Ahi Tuna with Togashari, Wasabi Aioli | \$7 per piece

Shrimp Sangrita Shooter | \$7 per piece

Curried Chicken Salad with Raisins in Wonton Cup | \$6 per piece

Profiteroles Filled with Old Bay Crab Salad | \$7 per piece

Beef Tenderloin Crostini with Maytag Blue Cheese Mousse | \$7 per piece

Tomato Bruschetta, Opal Basil Ten Year Balsamic | \$5 per piece

Chef Selection~

Culinary Selection of three Hot Hors D'oeuvres and Imported, Local and Domestic Cheese

Display \$36 | person

*All Prices do not include 25%
service charge or 8.5% sales tax
and are extra*



THE GEORGIAN TERRACE BY SHERIDAN
ATLANTA'S MODERN CLASSIC

DISPLAYS

HOME

Artesian Cheese Display | 22 per person

BREAKFAST BRUNCH

Local Crafted Artesian Cheeses with Flatbreads, Crackers, Breadsticks and Savory Marmalades

BREAKS

LUNCH

Crudit ~Hummus | 16 per person

DINNER

Local Farmed Vegetables Served with Chipotle Ranch, Red Pepper Hummus with Grilled Naan Bread

HORS D'OEUVRES

DISPLAYS

Charcuterie | 24 per person

CARVING STATIONS

Assorted Artesian Crafted Meats with Olive Tapenade, Pickled Red Onions, Lusty Monk Mustard, Flatbreads, Grilled Ciabatta

ACTION STATIONS

Sliced Seasonal Fruit | 9 per person

BAR BEVERAGES

Sliced Ripe Seasonal Fruits and Berries, Savannah Bee Company Honey Yogurt Dipping Sauce

Displays are based on one hour and 30 minutes of service

Grilled Antipasto Display | 18 per person

Grilled Asparagus, Portobello, Sweet Red Pepper, Baby Carrots & Squashes. Greek Olives, Peperonata, Shaved Parm, Fresh Mozzarella, Grilled Baguettes & Breadsticks

Displays must be ordered for the expected / guaranteed number of guests

Seafood Display | MKT

Jonah Crab Claws 3 pcs

Poached Jumbo Shrimp 3pcs

Seasonal Oysters on Half Shell 3 pcs

With Crackers, Cocktail Sauce, Lemon Wedges, Horseradish, Tabasco, Shallot Mignonette

All Prices do not include 25% service charge or 8.5% sales tax and are extra



THE GEORGIAN TERRACE BY SUTTERLEY
ATLANTA'S MODERN CLASSIC

CARVING STATIONS

HOME

Requires Chef Attendant | \$225

BREAKFAST BRUNCH

BREAKS

LUNCH

Rosemary Citrus Brined Turkey Breast~ | \$26 person

Carved Belle & Evans Farms Turkey accompanied with Brioche Rolls, Cranberry Aioli |

DINNER

Serves 40

HORS D'OEUVRES

DISPLAYS

Herb Roasted Painted Hills Beef Tenderloin | \$29 person

CARVING STATIONS

Creamy Horseradish Sauce, Soft Button Rolls, Grainy Mustard | Serves 24

ACTION STATIONS

BAR BEVERAGES

Sweet Tea Brined Pork Loin | \$26 person

Kurabuta Pork Loin Brined 24 hours in Sweet Tea, Rosemary Aioli, Soft Brioche Rolls |

Serves 30

Carving stations are based on one hour and 30 minutes of service

Carving stations must be ordered for the expected / guaranteed number of guests

Pepper Crusted Beef Rib Eye | \$33 person

Slow Roasted White Oak Pasture Farm, Dijon Mustard, Horseradish Cream, Button Rolls |

Serves 30

Chef attendant fee of \$225 per carving station

Cedar Planked Salmon | \$30 person

Faroe Island Salmon Filet, Apricot Chili Rub, Green Apple Horseradish Sauce, Lavosh |

Serves 15

All Prices do not include 25% service charge or 8.5% sales tax and are extra



THE GEORGIAN TERRACE BY SHERATON
ATLANTA'S MODERN CLASSIC

ACTION STATIONS

Requires Chef Attendant | \$225

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

Pasta Station ~ | \$28 *(select two pastas)*

Cheese Tortellini, Sweet Red Pepper Parmesan Cream

Penne Primavera, Selection of Vegetables and Mushrooms, Walnut Arugula Pesto

Butternut Squash Ravioli, Bourbon Cream, Fried Sage and Candied Pecans Gemelli with Roasted Garlic Tomato Bolognese Meat Sauce. (Non meat marinara available upon request.)

Cavatappi with Italian Sausage, Broccoli, Garlic Oil & Chili Flakes

Focaccia Bread, Shaved Parm, EVOO, Red Pepper Chili Flakes

Organic Grains Station~ | \$22 person

Cooked Grains Including Red and Brown Rice, Farro, Barley and Lentils, Brussel

Sprouts, Snow Peas, Roasted Red Peppers

Add Chicken | \$5 per person

Add Shrimp | \$8 per person

BBQ Sliders Station~ | \$29 person

Smoked Brisket Slider, Horseradish Aioli, Crispy Tobacco Onions,

Carolina Gold BBQ Grilled Chicken, Hawaiian Bun

Citrus BBQ Pulled Pork, Southern Slaw Served with Soft Brioche Bun, House Pickles

Shrimp & Grits Station~ | \$30 person

Logan Turnpike Stone Ground Grits with Pink Georgia Shrimp, Sides include: Aged

Cheddar, Crisp Pork Belly, Green Onions, and Sweet Red Peppers

Mac & Cheese Station~ | \$25 person

Cavatappi Pasta with Fontina, Cheddar and Gruyere Toppings Include: Crispy Pork

Belly, Fried Onions Strips, Scallions and Roasted Sweet Red Peppers

Add Chicken | \$5 per person

Add Shrimp | \$8 per person

Action stations are based on one hour and 30 minutes of service

Action Stations have a minimum of 50 guests

Minimum of 3 stations ordered

Action stations must be ordered for the expected / guaranteed number of guests

Culinarian service fee of \$225 for each action station

All Prices do not include 25% service charge or 8.5% sales tax and are extra



THE GEORGIAN TERRACE BY SUTHERLAND
ATLANTA'S MODERN CLASSIC

BAR BEVERAGES

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

DINNER

HORS D'OEUVRES

DISPLAYS

CARVING STATIONS

ACTION STATIONS

BAR BEVERAGES

HOSTED BAR PACKAGES - (priced per person per hour)

*Inclusive of liquor, domestic & import beers, house wines, soft drinks, juices, bottled water
Minimum of \$750 in beverage sales is required per bar.*

Georgian	Piedmont	Georgian/Piedmont Beer and Wine Only
One Hour \$40	One Hour \$37	One Hr \$32/\$34
Two Hours \$54	Two Hours \$51	Two Hr \$39/\$41
Three Hours \$70	Three Hours \$65	Three Hr \$52/\$54
Four Hours \$80	Four Hours \$75	Four Hr \$62/\$65

	Georgian	Piedmont
Vodka	Grey Goose	Tito's
Gin	Bombay Sapphire	Hayman's
Scotch	Chivas Regal	Famous Grouse
Bourbon	Makers Mark	Jack Daniels
Whiskey	Crown Royal	Seagram's VO
Rum	Myers Dark	Bacardi Silver
Tequila	Corazon Reposado	Corazon Blanco
Cordials	Kahlua	Bailey's Irish Cream

All hosted bar prices are subject to a customary current taxable service charge of 25%, applicable sales tax and liquor tax

Cash bar prices are inclusive of service charge and applicable taxes.

\$150 fee per bartender up to 4 hours

\$150 fee per cashier up to 4 hours



THE GEORGIAN TERRACE BY SHERATON
ATLANTA'S MODERN CLASSIC

HOSTED CONSUMPTION BAR- (priced per drink)

*Requires one bartender per 75 guests
Minimum of \$750 in beverage sales is required per bar.*

HOME	Georgian	\$15 per drink
	Piedmont	\$13 per drink
BREAKFAST BRUNCH	Imported Beer	\$8.5 per drink
	Domestic Beer	\$7.5 per drink
BREAKS	Wine	\$12 per bottle
	Cordials	\$14 per drink
LUNCH	Soft Drinks & Juices	\$5 per drink
	Bottled Water	\$5 per drink

CASH BAR- (priced per drink)

*Requires one bartender & one cashier per 75 guests
Minimum of \$750 in beverage sales is required per bar.*

DINNER	Georgian	\$17 per drink
HORS D'OEUVRES	Piedmont	\$15 per drink
DISPLAYS	Imported Beer	\$9 per drink
	Domestic Beer	\$9 per drink
CARVING STATIONS	Wine	\$14 per drink
	Cordials	\$14 per drink
ACTION STATIONS	Soft Drinks & Juices	\$5 per drink
BAR BEVERAGES	Bottled Water	\$5 per drink

	Georgian	Piedmont
Vodka	Grey Goose	Tito's
Gin	Bombay Sapphire	Hayman's
Scotch	Chivas Regal	Famous Grouse
Bourbon	Makers Mark	Jack Daniels
Whiskey	Crown Royal	Seagram's VO
Rum	Myers Dark	Bacardi Silver
Tequila	Corazon Reposado	Corazon Blanco
Cordials	Kahlua	Baliey's Irish Cream

All hosted bar prices are subject to a customary current taxable service charge of 25%, applicable sales tax and liquor tax

Cash bar prices are inclusive of service charge and applicable taxes.

\$150 fee per bartender up to 4 hours

\$150 fee per cashier up to 4 hours



THE GEORGIAN TERRACE BY SOTTERLEY
ATLANTA'S MODERN CLASSIC