



WYNDHAM

Peachtree Hotel
and Conference Center

BANQUET MENU

- BREAKS
- BREAKFAST | BRUNCH
- LUNCH
- RECEPTION
- DINNER
- BEVERAGES

ALL DAY BREAK PACKAGE | 28

For your convenience, we have designed the perfect all-day coffee break to meet your needs. Morning items are available from 7:00AM to 12:00PM and afternoon items are available from 1:00PM to 5:00PM. Our All Day Break Package includes all morning and afternoon items listed below and proudly features Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas

THE MORNING BREAK | 16

Fresh Sliced Seasonal Fruit and Berries
Assortment of Sliced Breakfast Breads and Muffins
Bagels with Regular and Flavored Cream Cheese
Greek and Fruit Yogurts

Chef's Daily rotation of the following hot items, served from 7am to 9am:

Bacon, Egg & Cheese on English Muffins | Sausage, Egg & Cheese Biscuits | Ham, Egg & Cheese on Croissants | Chicken Biscuits | Biscuits with Bacon, Egg & Cheese
Natural Fruit Juices, Cold Cereals and Milk
Mid-morning addition of Dried Fruits and Granola Bars

THE AFTERNOON BREAK | 16

Assorted Sodas, Still and Sparkling Mineral Waters
Fresh Whole Fruit
Selection of Chips and Salty Snacks
Chocolate Brownies, Blondies or Assorted Cookies
Chef's Table Crisp Vegetables with Vidalia Onion Dip

Chef's Daily rotation of the following items:

Black Eyed Pea Hummus with Pita Crisps | Buttery Popcorn | Soft Pretzels with Stone Ground Mustard | Gourmet Cheeses | Spinach Dip with Tortilla Crisps
Trail Mix and Yogurt Pretzels
Homemade Biscotti



Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 6% Sales Tax.

BREAKS

CONTINUED...

MORNING BREAKS

All Morning Breaks include our Morning Stretch Beverage Service. These breaks are not part of the DMP or CMP packages.

MORNING STRETCH | 8

Proudly featuring Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas
Natural Fruit Juices

COWETA BREAK | 15

Fresh Sliced Seasonal Fruit and Berries
Assortment of Breakfast Breads and Muffins
Assortment of Greek and Fruit Yogurts

SPALDING BREAK | 16

Fresh Diced Seasonal Fruit and Berry Martinis
Bagels with Regular and Flavored Cream Cheese
Pecan Granola Crunch and Yogurt Parfaits
Chef's Selection of Seasonal Fruit Smoothies

CALEDONIAN BREAK | 16

Fresh Sliced Seasonal Fruit and Berries
Assortment of Breakfast Breads and Muffins
Buttermilk Biscuits with Sage Pork Sausage



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BREAKS

CONTINUED...

AFTERNOON BREAKS

All Afternoon Breaks include our Afternoon Recess Beverage Service. These breaks are not part of the DMP or CMP packages.



AFTERNOON RECESS | 8

Proudly featuring Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas
Chilled Coca-Cola® products, Bottled Still and Sparkling Waters

HIGHLAND BREAK | 16

Oven Fresh Chocolate Chip Cookies
Chocolate Fudge Brownies
Chocolate Fondue with Fresh Seasonal Fruits and Pound Cake

MORELAND BREAK | 16

Chef's Table Crisp Vegetables with Vidalia Onion Dip
Black Eyed Pea Hummus with Grilled Pita Crisps
Bowls of Nuts and Yogurt Pretzels
Sliced and Whole Seasonal Fruits

NEWNAN BREAK | 17

White and Dark Chocolate dipped Strawberry Skewers
Chocolate Fudge Brownies and Blondies
White Chocolate Pretzel Rods in a Dark Chocolate Shooter
Black and White Cookies

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BREAKFAST

MINIMUM OF 25 GUESTS

BREAKFAST TABLE

Our Breakfast Tables proudly feature Starbucks® coffee, decaffeinated coffee and herbal teas, natural fruit juices, sweet creamery butter, fruit preserves and jams.

CAMPBELL TABLE | 24

Scrambled Eggs
Crisp Applewood Smoked Bacon
Sage Link Sausage
Country Breakfast Potatoes
Hot Oatmeal with Dried Fruits
Assorted Sliced Breakfast Breads and Muffins
Sliced Seasonal Fresh Fruit and Berries

SHARPSBURG TABLE | 26

Sliced Seasonal Fresh Fruits
Scrambled Eggs with Grated Cheddar Cheese
Stoneground Grits
Griddled Yukon Breakfast Potatoes
Crisp Applewood Smoked Bacon
Chicken and Apple Link Sausage
Buttermilk Biscuits with Country Gravy
Assorted Sliced Breakfast Breads and Muffins

ENHANCEMENTS

Chilled Coca-Cola® products, Bottled Still and Sparkling Waters | 3
Individual Greek and Fruit Yogurts | 4
Made to Order Omelet Station* | 8
Fruit Smoothie Station* | 7
Belgian Waffle Station* | 7



Surcharge of \$100 will apply to groups under 25 guests

(*) indicates Chef's fee of \$100 required

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BRUNCH

MINIMUM OF 50 GUESTS

GET TOGETHER | 39

Our Get Together Menu proudly features Starbucks® coffee, decaffeinated coffee, herbal teas, and natural fruit juices.



Sliced Seasonal Fresh Fruits

Sliced Breakfast Breads, Muffins and Croissants

Vine Ripened Tomatoes, Fresh Mozzarella, Shredded Basil and Balsamic Glaze

Scottish Smoked Salmon with Classical Condiments

Imported & Domestic Cheese Display, Gourmet Crackers and French Bread

Scrambled Eggs, Grilled Roma Tomatoes and Fresh Basil

Applewood Smoked Bacon and Chicken Apple Link Sausage

Carved Pepper Crusted Baron of Beef, Natural Au Jus, Horseradish Crème

Sweet Potatoes Au Gratin

Assorted European Pastries and Chocolate Mousse Martinis

Omelet Station

Omelets prepared to order with a variety of fresh fillings:

Baby Spinach | Sautéed Mushrooms | Tomato | Imported Cheeses |
Smoked Ham | Onion | Sweet Peppers | Scallions

Surcharge of \$250 will apply to groups under 50 guests
Chef's fee and Carver's fee of \$100 each, required

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LUNCH

MINIMUM OF 25 GUESTS

LUNCH TABLE

Our Lunch Tables proudly features Starbucks® coffee, decaffeinated coffee, herbal and iced teas.

BROOKS TABLE | 36

Loaded Baked Potato Salad
Creamy Cole Slaw
Bourbon Glazed Pulled Pork
Southern Fried Chicken
Spicy BBQ Corn
Oven Roasted Sweet Potatoes
Southern Green Beans, Bacon and Onions
Honey Cornbread Muffins
White Chocolate Bread Pudding, Caramel Sauce

FAIRBURN TABLE | 32

Portobello Mushroom Soup
Orzo Pasta Salad with Grilled Vegetables
Artisan Hand Crafted Sandwiches of the following:
Roasted Turkey, Brie and Rosemary Aioli on Ciabatta | Heirloom Tomato,
Mozzarella, Fresh Basil, Sun Dried Tomato Tapenade on Focaccia | Smoked Chicken
Breast, Swiss Cheese, Applewood Smoked Bacon on Sourdough Loaf
Cappuccino Chocolate Mousse Martinis



Surcharge of \$250 will apply to groups under 25 guests
Chef's fee and Carver's fee of \$100 each, required

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KENWOOD TABLE | 33

Field Green and Crisp Vegetable Salad

Loaded Baked Potato Salad

Assortment of Deli Favorites including:

Roast Beef, Shaved Ham, Italian Salami, Smoked Turkey Swiss & Cheddar Cheeses

Presented with Dill Pickles, Lettuce, Onions, Tomatoes, Sandwich Breads and Kaiser Rolls

Kettle Fried Potato Chips

Fudge Brownies and Lemon Bars

CLAYTON TABLE | 32

Field Green and Crisp Vegetable Salad

Grilled Vegetable and Orzo Salad

Grilled Chicken Caesar Wraps

Shaved Honey Ham and Cheddar Cheese Wraps

Smoked Turkey Club Wraps

Kettle Fried Potato Chips

Berry Brioche Pudding, Vanilla Chantilly

STOCKBRIDGE TABLE | 33

Roasted Corn and Black Bean Salad

Grilled Chicken and Steak Fajitas

Presented with Lettuce, Jalapenos, Cheddar Cheese, Sour Cream Guacamole and Mild Salsa

Roasted Corn and Tomato Rice

Steamed Flour Tortillas

Caramel Flan and Cinnamon Churros



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Chef's fee and Carver's fee of \$100 each, required

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LUNCH PLATE

Our Lunch Plates are served with choice of salad, choice of dessert, basket of bakery fresh breads with sweet creamery butter and proudly features Starbucks® coffee, decaffeinated coffee, herbal and iced teas.

SALAD SELECTIONS (select one)**BABY SPINACH SALAD**

Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries, Green Apple Vinaigrette

GREENS SALAD

Field Greens, Candied Pecans, Sweet Grass Dairy Tomme Cheese, Cucumber, Grape Tomatoes, Creamy Vidalia Onion Dressing

HEARTS OF ROMAINE SALAD

Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan Cheese

ENTREES**PASTA BOURSIN | 30**

Marinated Chicken Breast presented with Sun Dried Tomatoes, Fresh Spinach, Prosciutto Ham, Boursin Garlic Cream

SWEET TEA FREE RANGE ROAST CHICKEN | 32

Springer Mountain Farms Chicken, Rosemary Scented Basmati Rice, Chefs Table Vegetables, Candied Garlic Jus

BBQ GLAZED SALMON | 32

Atlantic Grilled Salmon, Smokey BBQ, Buttermilk Mashed Potatoes, Chefs Table Vegetables



FLAT IRON STEAK WITH MUSHROOM RAGOUT | 33

Herb and Garlic Marinated, Shitake Mushrooms, Chef's Table Seasonal Vegetables and Garlic Whipped Yukon Potatoes

SPINACH AND CHEESE STUFFED PASTA | 30

Sun-Dried Tomatoes, Ricotta Cheese, Sautéed Mushrooms, Garlic Oil, Parmesan Cheese

DESSERT SELECTIONS (select one)

Chocolate Truffle Cake with Chambord Cream Anglaise

Southern Red Velvet Cake with White Chocolate Drizzle

Bourbon Pecan Pie with Caramel Glaze

New York Cheesecake with Seasonal Fruit Compote

LUNCH ON THE GO

Our Lunch on the Go features whole organic fresh seasonal fruit, orzo pasta salad with grilled vegetables, kettle potato chips, a cookie for dessert, condiments and a soft drink or bottled water.

LUNCH BOX | 19

Select two (2) from the following choices of artisan hand crafted sandwiches:

Smoked Virginia Ham & Sharp Cheddar | Angus Roast Beef & Smoked Provolone |

Turkey & Smoked Gouda | Heirloom Tomato, Basil and Fresh Mozzarella

THAT'S A WRAP | 20

Select two (2) from the following choices of artisan hand crafted wraps:

Grilled Chicken Caesar | Smoked Virginia Ham & Sharp Cheddar | Turkey & Swiss

Each wrapped in a Chipotle Tortilla.



RECEPTION

TIME TO MINGLE MENU

Our butler passed reception menu is limited to one hour of service.

CUSTOM RECEPTION PACKAGE WITH FOUR ITEMS	 30
CUSTOM RECEPTION PACKAGE WITH FIVE ITEMS	 32
CUSTOM RECEPTION PACKAGE WITH SIX ITEMS	 34

Select from the items below:

FROM THE OVEN

Chicken Satay with Ponzu Pineapple Glaze

Maryland Crab Cakes with Roasted Red Pepper Aioli

Mini Beef Wellington with Béarnaise Sauce

Vegetable Spring Rolls with Sweet Plum Sauce

Rock Shrimp and Andouille Kabob

Chili-Lime Salmon Satay

SERVED CHILLED

Beef Tenderloin Boursin Crostini

Herbed Chevre Cheese Pita Point with Blueberry Preserves

Red and Yellow Tomato Bruschetta

Seared Ahi Tuna and Asian Slaw with Fried Wonton

Pear Tomato Mozzarella Skewers with Cracked Pepper and Balsamic Glaze

Grilled Asparagus, Prosciutto and Herb Cheese Toast



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RECEPTION

CONTINUED...

DISPLAYED RECEPTION

Our displayed reception menu items make a great addition to any Butler Passed Reception or as a dinner table enhancement.



CHEF'S TABLE CRISP VEGETABLES WITH CRACKED PEPPER BUTTERMILK DIP | 7

ARTISAN CHEESE ASSORTMENT WITH CRACKERS AND CROSTINIS | 9

SEASONAL FRUIT AND BERRIES WITH HONEY YOGURT DIP | 7

WHOLE BAKED BRIE, PUFF PASTRY, APRICOT AND PECAN MARMALADE | 250

(Serves Approximately 40 Guests)

ICED JUMBO GEORGIA SHRIMP WITH SMOKED TOMATO COCKTAIL SAUCE | 425

(100 pieces)

HOT ARTICHOKE DIP WITH SOURDOUGH CRISPS | 7

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RECEPTION

CONTINUED...

STATIONS

Build your own "Walk Around" Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour. All prices are reflective of 1.5 hours of food service.

CALIFORNIA COBB SALAD STATION | 15

Crisp Iceberg and Romaine Lettuce, Haas Avocado, Grilled Breast of Chicken, Diced Tomatoes, Crisp Bacon, Blue Cheese Crumbles, Chopped Egg, Vermont Cheddar Cheese, Red Onions, Black Olives, Blue Cheese and Traditional Brown Derby Cobb Dressings

GOURMET GREENS | 13

Chilled Marinated Italian Vegetables, Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Grape Tomatoes, Maytag Blue Cheese, Hearts of Romaine, Fresh Spinach, Baby Mixed Greens and House Made Dressings

PASTA STATION | 14

Cheese Tortellini, Whole Wheat Penne, Farfalle Pastas, Tomato Pomodoro and Romano Cream Sauces. Served with Roasted Garlic Focaccia Bread, Sun Dried Tomatoes and Parmesan Cheese
(\$100 Attendant Fee Required)

ASIAN LETTUCE WRAP STATION | 15

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Marinated Cucumber, Ginger Soy and Spicy Peanut Sauces

POTATO BAR | 14

Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Pancetta, Vermont Cheddar, Sour Cream, Tobacco Onions, and Tomato Bruschetta

RISOTTO STATION | 15

Roasted Chicken, Rock Shrimp, Applewood Smoked Bacon, Sweet Corn, English Peas, Roasted Peppers, Vidalia Onions, Sun Dried Tomatoes and Parmesan Cheese Served with Roasted Garlic Focaccia Bread.
(\$100 Attendant Fee Required)



Minimum of (2) stations per event.

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RECEPTION

CONTINUED...

SLIDER STATION | 15

Mini Angus Beef and Mini Grilled Chicken Burgers with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup, Sliced Cheeses

VIENNESE DESSERT TABLE | 17

Chocolate Ganache Cupcakes, Vanilla Crème, Key Lime Pie Shooter with Graham Crumble and Toasted Meringue, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

CARVING STATIONS

Our carving station menu items make a great addition to any Walk Around Reception or as a Dinner Table Enhancement.

(\$100 Attendant fee required per station)

PEPPER CRUSTED BARON OF BEEF | 350

Béarnaise Sauce, Horseradish Cream, French Rolls

(Serves approximately 50 guests)

HERB ROASTED BREAST OF TURKEY | 240

Cranberry Relish and Peppercorn Aioli, French Rolls

(Serves approximately 30 guests)

CHARRED CRACKED PEPPER WHOLE SIDE OF SALMON | 220

Garlic Aioli, Grilled Pineapple Salsa and Cuban Rolls

(Serves approximately 25 guests)

COCA-COLA® GLAZED COUNTRY HAM | 300

Stone Ground Mustard Sauce, Sourdough Rolls

(Serves approximately 50 guests)



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DINNER PLATES

Our Dinner Plates are served with your choice of salad and dessert, basket of fresh bread with sweet creamery butter and proudly feature Starbucks® coffee, decaffeinated coffee, herbal and iced teas.

SALAD SELECTIONS (select one)

BABY SPINACH SALAD

Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries, Green Apple Vinaigrette

GREENS SALAD

Field Greens, Candied Pecans, Sweet Grass Dairy Tomme Cheese, Cucumber, Grape Tomatoes, Creamy Vidalia Onion Dressing

HEARTS OF ROMAINE SALAD

Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan Cheese

ENTREES

TORTILLA ENCRUSTED GROUPEL | 54

Lobster Butter Sauce, Basmati Rice and Chef's Table Seasonal Vegetables

SWEET TEA FREE RANGE ROAST CHICKEN | 42

Springer Mountain Farms Chicken, Rosemary Scented Basmati Rice, Chefs Table Vegetables, Candied Garlic Jus

BBQ GLAZED SALMON | 43

Atlantic Grilled Salmon, Smokey BBQ, Buttermilk Mashed Potatoes, Chefs Table Vegetables



CHARBROILED FILET MIGNON | 52

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

FREE RANGE CHICKEN AND GEORGIA SHRIMP | 55

Peppercorn Sauce, Garlic Butter, Rosemary New Potatoes, Chef's Table Seasonal Vegetables

GRILLED TOP SIRLOIN STEAK AND FRESH HALIBUT | 58

Pineapple Salsa, Fingerling Potatoes, Table Seasonal Vegetables

FILET MIGNON AND HERB CRUSTED SALMON | 62

Cabernet Sauce, Atlantic Salmon Fillet, Chef's Table Seasonal Vegetables, Buttermilk Mashed Potatoes

DESSERT SELECTIONS (select one)

Chocolate Truffle Cake with Chambord Cream Anglaise

Southern Red Velvet Cake with White Chocolate Drizzle

Bourbon Pecan Pie with Caramel Glaze

New York Cheesecake with Seasonal Fruit Compote



DINNER TABLE

Our Dinner Tables proudly feature Starbucks® coffee, decaffeinated coffee, herbal and iced teas.

MCINTOSH TABLE | 49

Loaded Baked Potato Salad
 Field Green and Crisp Vegetable Salad
 BBQ Pork Ribs
 Blackened Trout
 Southern Fried Chicken
 Spicy BBQ Corn
 Chef's Table Vegetables
 Honey Cornbread Muffins
 Warm Apple Crisp, Vanilla Bean Custard Sauce
 Mixed Berry Shortcake, Cinnamon Whipped Cream

CANTERBURY TABLE | 54

Field Green and Crisp Vegetable Salad
 Chopped Vegetable Salad, Oregano Mustard Dressing
 Grilled Salmon, Lemon Beurre Blanc
 Oven Roasted Round of Beef Au Jus, Horseradish Cream Sauce
 Sweet Tea Free Range Roast Chicken, Candied Garlic Jus
 Rosemary Fingerling Potatoes
 Chef's Table Vegetables
 Southern Red Velvet Cake
 White Chocolate Bread Pudding, Caramel Sauce



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PEACHTREE TABLE | 62

Baby Spinach Salad

Grilled Vegetable and Orzo Salad

Roasted Prime Rib au Jus, Horseradish Cream

Bourbon Pork Medallions, Chive Demi-glace

Traditional Chicken Marsala

Chef's Table Vegetables

Baked Potato Bar

Presented with Shredded Cheese, Fresh Scallions, Bacon Bits, Butter and Sour Cream

Berry Brioche Pudding, Vanilla Chantilly

Georgia Pecan Pie

(Chef's fee of \$100 required)

STARR'S MILL TABLE | 42

Southern Potato Salad

Creamy Cole Slaw

Brown Sugar Baked Beans

Grilled Hot Dogs

Juicy Hamburgers

Grilled Breast of Chicken

Presented with Lettuce, Tomato, Onions, Pickles, Condiments, Sliced Cheeses and Brioche Buns

Kettle Potato Chips

Mixed Berry Shortcake, Cinnamon Whipped Cream

Apple Crumb Pie

(Optional Grilling Attendant Fee of \$100)

BEVERAGE

BEVERAGE SERVICE

All beverage functions must be arranged through the Conference Services Office. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sales of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a \$350 minimum.

OPEN BAR

Premium or Extra Premium brand liquors, House Wine selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.

(\$125 Bartender Fee per bar is required)

One Hour Open Bar Per Person	Premium		20	Extra Premium		25
Two Hour Open Bar Per Person	Premium		29	Extra Premium		34
Three Hour Open Bar Per Person	Premium		37	Extra Premium		42
Four Hour Open Bar Per Person	Premium		46	Extra Premium		51

Three Hour Open Bar Per Person	Beer & Wine Only		30
Four Hour Open Bar Per Person	Beer & Wine Only		33

PREMIUM BRANDS

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Dewar's White Label Scotch, Seagram's 7 Whiskey

EXTRA PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Crown Royal Whiskey

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BEVERAGE

CONTINUED...

SPONSORED BAR PRICES

(\$125 Bartender Fee per bar is required)

House Wines | 7 *(by the glass)*

Premium Brands | 8

Extra Premium Brands | 9

Domestic Beers | 5

Imported Beers | 6

Soft Drinks | 3

CASH BAR PRICES

(\$125 Bartender Fee per bar is required)

House Wines | 7.50 *(by the glass)*

Premium Brands | 8.50

Extra Premium Brands | 9.50

Domestic Beers | 5.50

Imported Beers | 6.50

Soft Drinks | 3.50

Our Cash Bar prices include Georgia state sales tax.



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