Hilton Atlanta

Exhibitor Menu



| NAME/ COMPANY : | |
|-------------------|--|
| DATE REQUIRED: | |
| TIME REQUIRED: | |
| NUMBER OF ORDERS: | |

Attendant required for all beverage station. All bottled beverages excluding soft drinks and bottled water must be purchased per item and are not offered on consumption.

Packaged break minimums are 25 people for up to 30 minutes of service. An Extra Facility Charge of \$125.00 will apply to groups with less than twenty -five guests.

Credit card and full pre-payment required in advance of event and orders must be placed 14 Days in advance of date required

Please submit all Requests to Stacey George Senior Event Planner Direct: 404-222-2882 Stacey.george2@hilton.com

All prices enclosed are subject to 26% service charge

Gratuity: 15.5% of the food and beverage total plus any applicable state and/or local taxes will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group.

Service Charge: 10.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to you account as a service charge. This service charge is not a gratuity and is the property of Hotel to cover discretionary costs for the Event.

Freshly Brewed Royal Cup 100% Arabica/Sumatran Coffee

Regular & Decaffeinated

\$126++ per gallon

Tealeaves Tea

\$1265++ per gallon

STARBUCKS House Blend Regular & Decaffeinated \$142++ per gallon

Fresh Squeezed Orange or Grapefruit Juice \$92++ per gallon

Georgia Sweet Iced Tea or Unsweetened \$92++ per gallon

> Chef's Fresh Basil Lemonade \$97++ per gallon

Pineapple Mint Agua Fresca \$97++ per gallon

Sparkling Raspberry – Lime Water \$86++ per gallon

Arnold Palmers Half Iced Tea/Half Lemonade \$97++ per gallon All Day Coffee Package *8 hours of service* Freshly Brewed Royal Cup 100% Arabica/Sumatran Coffee Regular & Decaffeinated, Tealeaves Tea \$35++ per person

All Day Beverage Package *8 hours of service* Freshly Brewed Royal Cup 100% Arabica/Sumatran Coffee Regular & Decaffeinated, Tealeaves Tea, Assorted Soft Drinks \$41++ per person

Assorted Candy Bars

\$7++ each

Individual Bags of Terra Chips, Chex Mix, Snyder's Pretzels, Goldfish Crackers & Trail Mix

\$7++ per bag

Individual Bags of Honey Roasted

& Salted Peanuts

\$7+ per bag

Assorted Think Thin Bars

Low Sugar, High Protein

\$7++ each

Assorted Cliff & Power Bars

\$7++ Each

Assorted Fresh Baked Cookies: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia \$62++ per dozen

Fudge Brownies & Blondies \$62++ per dozen

Gourmet Chocolate Dipped Pretzels \$67++ per dozen

Assorted Petit Fours and Macaroons \$64++ per dozen

Assorted Soft Drinks Including Diet & Caffeine Free \$7++ each

> Bottled Spring Water \$7++ each

Red Bull Energy Drink \$9++ each

Assorted Vitamin Water \$9++ each

STARBUCKS Frappuccino: Mocha, Coffee & Vanilla \$9++ each

HAND HELD BREAKFAST

Pimento Wrap

Crispy Smoked Thick Cut Local Bacon, Egg & Cheese Burrito with Pimento Cheese \$12++ each

Swan House Bagel Smoked Salmon, Chive Cream Cheese, Bermuda Onion, Cucumber, Arugula, Capers \$14++ each

Avocado "Toast"

Sour Dough Bread, Boiled Egg, Arugula, Breakfast Radish, Greek Feta \$14++ each

Broken Egg Yolk Sandwich

Croissant, Egg, Tillamook White Cheddar, Avocado Aioli , Heirloom Tomato, Sliced Turkey \$14++ each

> Fox Theater Breakfast Grub Southern Fried Chicken, Cheese on Biscuit \$14++ each

BREAKS

Packaged break minimums are 20 people for up to 45 minutes of service.

All packaged breaks are served with freshly brewed Royal Cup 100% Arabica/Sumatran coffee, decaffeinated, Tealeaves tea

"So Fresh and So Green"

Edamame Hummus with Kimchi

Whole wheat Pita

Fresh Garden Veggie Crudité

Bear Naked Chunky Almond Butter Bar Dark Chocolate, Mocha

Kale Chips

Pure Green "Green Boost" Juice Shot

\$35++ per guest

Cookie Monster

Fresh Baked Chocolate Chip,

White Chocolate Macadamia Nut,

Oatmeal Raisin Cookies, Dark Chocolate Rye & Sea Salt

\$28++ per guest

DIY Trail Mix

Smoky Almonds, Jumbo Cashews, Cajun Peanuts,

Walnuts, White Chocolate Macadamia Nut,

Turkish Apricots, Dried Tropical Mix Fruit,

Raisins, M&M's, Wasabi Peas

\$30++ per guest

Candy Land

Jelli Beans, Fruit Candy, Swedish Fish,

Gummy Bears, Construction Candy,

Caramel Popcorn, Milk Chocolate Raisins,

Skittles

\$28++ per guest

BREAKS

Packaged break minimums are 20 people for up to 45 minutes of service.

All packaged breaks are served with freshly brewed Royal Cup 100% Arabica/Sumatran coffee, decaffeinated, Tealeaves tea

Santorini

Hummus with Capers, Extra Virgin Olive Oil Greek Yogurt & Cucumber Tzatziki

Warm Pita Bread

Bakhlava

\$35++ per guest

Oaxaca

Guacamole & Pico de Gallo, Crispy Corn Tortillas Chihuahua Cheese Stuffed Poblanos Cheesecake Dulce de Leche Chimichangas \$32++ per guest

Firenze

Antipasto Crostini

Tomato, Marinated Mozzarella, Salami, Pepperoncini & Balsamic Reduction Cantaloupe with Prosciutto & Basil Marinated Artichoke Hearts Tiramisu Verrines \$35++ per guest

Reception a la Carte

Minimum order of 50 pieces per item

Cold Items

\$8.00 per piece

Antipasto Skewer

Artichoke, Mushroom, Mozzarella & Banana Peppers Smoked Salmon Mousse Cones, Sesame, Avocado Prosciutto Crostini Goat Cheese & Fig Jam Curried Crab Salad Brioche Slider

Hot Items

\$9++ per piece Marinated Chili-Lime Salmon Satay Sweet-Spicy Sauce Punjabi Veggie Samosas Tamarind Chutney Barbacoa Beef Flautas Cheese & Jalapeño Arepas Avocado Peking Duck Spring Roll Polynesian Meatballs Sweet & Sour Sauce Beef Brisket Picadillo Empanada Pimento Mac n' Cheese Fritter Feta & Sun-dried Tomato In Phyllo Maryland Lump Crab Cake Coconut Lobster Fried Poblano Peppers Chihuahua Cheese Stuffing Miniature Beef Wellington Béarnaise Sauce

Reception a la Carte

Minimum order of 50 pieces per item

Southern Vegetable Crudités

Pickled Baby Corn & Jicama, Sweet Cornichons, Fennel – Tumeric Cauliflower, Picholine Olives, Black Olives, Celery, Carrots, Cucumber, Tomatoes,

Jeff's Green Goddess Dip, Roasted - Red Pepper Almond Spread

Display for 25; \$345++ each

Display for 50; \$625++ each

Display for 100; \$1035++ each

Local & International Cheese Selection

Tiles of Domestic and Imported Cheeses to Include: Maytag Blue, Smoked Gouda, Brie, MT Tam Triple Cream, Tillamook Cheddar & Manchego , Garnished with Nuts, Dried Fruit & Grapes, French Bread & Gourmet Crackers

Display for 25; \$400++ each

Display for 50; \$690++ each

Display for 100; \$1150++ each

The Nosh Table

Chorizo, Landjaeger, Salami, Stuffed Mozzarella, Home Grown Pimento Cheese, Point Reyes Blue Cheese, Sweet Grass Dairy Goat Cheese, Warm Spinach – Artichoke Dip, Hummus Spread, Red Pepper Jelly Dip, Picholine Olives, Castelvetrano Olives, Celery, Carrots, Flat Breads, Assorted Country Bread & Crackers

> Display for 25; \$575++ each Display for 50; \$1090++ each

Display for 100; \$2070++ each

All host, package and cash bars require a bartender at \$175 per bar.

All bars require one bartender per 100 guests.

All host or package bars are subject to an additional 4% liquor tax.

Bars require a minimum of \$500 in sales per bar

Diamond Bar

Tito's Vodka, Hendrick's Gin, BANKS 5 Island Blend Rum, Ron Zacapa Tequila,

Jameson Whiskey, Knob Creek Bourbon,

Glenmorangie Original 10 Yr Scotch

Blue Moon, Bud Light, Corona Extra, Heineken 0.0,

Sam Adams Lager, Stella Artois, Sweetwater 420,

Southern Brewing Hobnail IPA

Chandon Brut– Sparkling

Wente Estate Grown – Chardonnay

Wente Southern Hills- Cabernet Sauvignon

Gold Bar

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Bulleit Rye Whiskey,

Jack Daniel's Bourbon, Dewars 12 Yr Scotch

Blue Moon, Bud Light, Corona Extra, Heineken 0.0,

Sam Adams Lager, Stella Artois, Sweetwater 420

Riondo – Prosecco Spumante DOC

Columbia Crest Grand Estates - Chardonnay

Columbia Crest Grand Estates – Cabernet Sauvignon

Blue Bar

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Jose Cuervo Tradicional Plata,

Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch

Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken, Heineken 0.0

Wycliff Brut- Sparkling

Proverb - Chardonnay

Proverb – Cabernet Sauvignon

Bar

| Host Bar By Consumption | Package Bar Options | |
|-------------------------------|---------------------|------------------|
| | | |
| Domestic Beer | Blue Bar Package | |
| \$9++ per drink | 1st Hour | \$19++ per guest |
| | 2nd Hour | \$15+ per guest |
| Imported & Specialty Beer | Additional Hours | \$11++ per guest |
| \$10++ per drink | | |
| | | |
| Blue Bar Cocktails | Gold Bar Package | |
| \$9++ per drink | 1st Hour | \$23++ per guest |
| | 2nd Hour | \$19++ per guest |
| Blue Bar Wine by the Glass | Additional Hours | \$15++ per guest |
| \$10++ per glass | | |
| | | |
| Gold Bar Cocktails | Diamond Bar Package | |
| \$11++ per drink | 1st Hour | \$29++ per guest |
| | 2nd Hour | \$25++ per guest |
| Gold Bar Wine by the Glass | Additional Hours | \$21++ per guest |
| \$12++ per glass | | |
| | | |
| Diamond Bar Cocktails | | |
| \$14++ per drink | | |
| | | |
| Diamond Bar Wine by the Glass | | |
| \$15++ per glass | | |
| | | |