

OMNI HOTEL AT THE BATTERY ATLANTA

# EVENT MENUS





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## CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a fee of 5 per person. Serve time is one hour.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.

### PREMIER CONTINENTAL

Breakfast pastries

Assorted grain cereals with milk

Sliced seasonal fruits and berries

Selection of individual yogurts, jams, honey and sweet butter

Chilled fruit juices

35 per person

### BATTERY CONTINENTAL

#### BREAKFAST SANDWICHES | CHOICE OF ONE

Sausage, egg and cheddar on a biscuit

Ham, havarti cheese and egg croissant

Bacon, egg and Swiss cheese on an English muffin

#### ACCOMPANIMENTS

Breakfast pastries

Assorted grain cereals with milk and sliced seasonal fruits and berries

Selection of individual yogurts, jams, honey and sweet butter

Chilled fruit juices

40 per person

### FRESH START CONTINENTAL

Freshly pressed orange and grapefruit juices

Whole fruit display

Chia seed pudding with assorted berries

Organic steel-cut oatmeal

Vegetable frittata

Whole wheat croissants

Organic jams, honey and butter

40 per person



## BUFFETS

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### CLASSIC BUFFET

Chilled fruit juices

Seasonal fruits and berries

Selection of individual yogurts

Breakfast pastries served with jams, honey and sweet butter

Scrambled eggs with salsa, cheddar and chives

Pecanwood smoked bacon or country sausage

Sautéed breakfast potatoes

*45 per person*

Turkey bacon or chicken sausage | *substitute for an additional 3 per person*

### SOUTHERN BUFFET

Chilled fruit juices

Seasonal fruits and berries

Selection of individual yogurts

Breakfast pastries served with jams, honey and sweet butter

Scrambled eggs, biscuits and sausage gravy

Pecanwood smoked bacon or grilled ham

Hashbrown casserole

Cheddar grits

*50 per person*

Turkey bacon or chicken sausage | *substitute for an additional 3 per person*



## PLATED

All plated breakfasts are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.

### CLASSIC BREAKFAST

Chilled fruit juices  
Breakfast pastries  
Scrambled eggs  
Pecanwood smoked bacon or sausage  
Breakfast potatoes  
*36 per person*

### SOUTHERN FRENCH TOAST

Chilled fruit juices  
Breakfast pastries  
French toast with sugared pecans, fresh berries and maple syrup  
Pecanwood smoked bacon or sausage  
*37 per person*

### GARDEN VEGETABLE QUICHE

Fresh juices  
Garden vegetable quiche  
Roasted tomatoes  
Artisan whole-grain wheat bread  
Turkey bacon or chicken sausage  
*39 per person*

### STEAK AND EGGS

Fresh juices  
Soft scrambled eggs and Southern potato hash  
Petite New York strip steak with natural jus  
*41 per person*





## ENHANCEMENTS

*Enhancements are intended as additions to existing breakfast buffets or continental buffets. Enhancements require a minimum of 20 people. Chef attendant fee may be required at 125 per chef, with one chef per 100 people.*

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### ORGANIC COLD CEREAL BAR

Organic cereals, fresh organic berries and organic dried fruits with assorted organic milks

*6 per person*

### OMELET STATION

Made-to-order omelets with ham, smoked bacon, sausage, bell peppers, mushrooms, spinach, tomatoes and cheese

*14 per person*

### IRISH STEEL-CUT OATMEAL BAR

Fresh berries, almonds, sugared pecans, dried fruits, brown sugar and warm maple syrup

*8 per person*

### WAFFLE STATION

Fresh made-to-order Belgian waffles topped with strawberry compote, whipped cream, cinnamon butter and maple syrup

*12 per person*

### BRIOCHE FRENCH TOAST

Dusted with powdered sugar and served with whipped butter and warm maple syrup

*12 per person*

### SHRIMP AND GRITS

Georgia shrimp sautéed in garlic herb butter with Tasso ham and sweet corn gravy served over stone ground cheddar grits

*17 per person*

### AVOCADO TOAST

Whole wheat toast topped with sliced avocados, tomato confit, fresh cracked black pepper, radish and fresh herbs

*14 per person*

### SMOKED SALMON DISPLAY

Thinly sliced smoked salmon, sliced red onions, tomatoes, capers, chopped boiled egg and cream cheese

*18 per person*



## THEMES

*Themed breaks serve time is 30 minutes.  
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menus and prices are subject to change.*

### THE COOKIE JAR

#### SNACKS

Assorted cookies and brownies | Chocolate chip chunk, peanut butter, oatmeal raisin, white chocolate macadamia, Oreo, caramel chocolate brownies, blondies and lemon squares

#### BEVERAGES

2% milk and chocolate milk  
*19 per person*

### POWER BREAK

#### SNACKS

KIND, Clif and Power bars  
Bananas

Individual bags of dried fruits and mixed nuts

#### BEVERAGES

Bottled waters

Juice station with high antioxidant juices

*23 per person*

### DOUGHNUTS AND COFFEE

#### SNACKS

Doughnuts with assorted glazes and toppings

#### BEVERAGE

Freshly brewed coffee, decaffeinated and hot tea  
Cold brewed coffee

*24 per person*

### POPCORN BREAK

#### SNACKS

Freshly popped popcorn and variety of flavored salts

#### BEVERAGES

Assorted vintage sodas and bottled waters  
*20 per person*

### GEORGIA BREAK

#### SNACKS

Brownies with Coca-Cola frosting

Georgia pecan brittle

Boiled peanut hummus with root chips

#### BEVERAGES

Assorted glass bottled Coca-Cola sodas  
*20 per person*



# THEMES

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## SPRING TRAINING BREAK

### SNACKS

House made energy oat balls | Rolled oats, peanut butter, chocolate chip, dried fruit and flax seed

Fruit kabobs with Greek yogurt and local honey dipping sauce

Roasted turkey and cheddar pinwheel bites

House made chips and spring onion dip

### BEVERAGE

Flavored waters

24 per person

## SWEET AND SALTY

### SNACKS

Build your own trail mix bar | Cashews, walnuts, yogurt raisins, gluten-free pretzels, pecans, banana chips, chocolate chips, mini M&M's and peanuts

Assorted whole fruits

### BEVERAGE

Iced green tea

21 per person

## TAKE ME TO THE BALLPARK

### SNACKS

Warm, soft German pretzel bites served with spicy mustard and aged cheese sauce

Cotton Candy

Roasted peanuts

### BEVERAGE

Ice cold root beer and sodas

22 per person

## CANDY JAR

### SNACKS

M&M'S, jelly beans, gummy bears, yogurt-covered pretzels, REESE'S Peanut Butter Cups, chocolate-covered almonds, malted milk balls, cherry sours and candied pecans

### BEVERAGE

Root beer floats

21 per person

## ICE CREAM BREAK

### SNACKS

Frozen fruit bars, Häagen-Dazs ice cream bars, novelty ice cream bars and sweet and salty nut bars

### BEVERAGE

Bottled waters

20 per person



## SNACKS

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### MORNING

**HARD-BOILED EGGS**  
24 per dozen

**BREAKFAST SANDWICHES AND WRAPS**  
Sausage, egg and smoked cheddar buttermilk biscuit  
Ham, egg, Havarti cheese and butter croissant  
Bacon, egg and Swiss cheese on an English muffin  
Breakfast burrito | Scramble eggs, pepper jack cheese, black beans and peppers  
84 per dozen

**PECAN STICKY BUNS**  
58 per dozen

**CROISSANTS**  
58 per dozen

**ASSORTED DANISHES**  
58 per dozen

**BREAKFAST BREADS**  
58 per dozen slices

**BAGELS**  
Served with cream cheese  
60 per dozen

**ASSORTED WHOLE FRUIT**  
48 per dozen

**FRESH FRUITS, MELONS, BERRIES,  
YOGURT AND MINT**  
12 per person

**GREEK YOGURTS**  
6 each

**GRANOLA AND MULTIGRAIN BARS**  
6 each



## SNACKS

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### AFTERNOON

WHOLE FRUIT  
*48 per dozen*

BAGGED CHIPS AND PRETZELS  
*5 each*

TORTILLA CHIPS WITH SALSA  
AND GUACAMOLE  
*10 per person*

ASSORTED BROWNIES AND BLONDIES  
*52 per dozen*

ASSORTED COOKIES  
Chocolate chip chunk, peanut butter, white chocolate  
macadamia, oatmeal raisin and sugar  
*52 per dozen*

WARM, SOFT GERMAN PRETZEL BITES  
Aged cheese sauce and whole-grain mustard  
*10 per person*

ROASTED AND LIGHTLY SALTED  
MIXED NUTS  
*6 per person*

FRESHLY POPPED POPCORN  
*6 per person*

HEARTY TRAIL MIX  
*6 per person*

ASSORTED CANDY BARS  
*4 each*

GRANOLA AND MULTIGRAIN BARS  
*6 each*

## BEVERAGES

REGULAR COFFEE  
*95 per gallon*

DECAFFEINATED COFFEE  
*85 per gallon*

ASSORTED HOT TEAS  
*80 per gallon*

FRESHLY BREWED ICED TEA  
*85 per gallon*

HOUSE MADE LEMONADE  
*85 per gallon*

ASSORTED SOFT DRINKS  
*6 each*

STILL AND SPARKLING BOTTLED WATERS  
*6 each*

RED BULL  
*7 each*

BOTTLED JUICES  
*7 each*

HOT CHOCOLATE  
*80 per gallon*

HOT APPLE CIDER  
*80 per gallon*



## BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, a selection of teas, soup of the day and chips. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a fee of 5 per person. Serve time is one hour.

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### DELI

#### SOUPS

Chef's selection of seasonal soup

#### SALADS | CHOICE OF TWO

Sun-dried tomato pasta salad

Seasonal field greens bar | Mixed lettuce, tomatoes, carrots, cucumbers, croutons, buttermilk ranch dressing and balsamic vinaigrette

Red potato salad | Black pepper and green onions

Caesar salad bar | Chopped romaine, Parmesan cheese, olives, grape tomatoes and Caesar dressing

Arugula and quinoa | Roasted vegetables, feta and Champagne vinaigrette

Marinated vegetable salad

Wild mushroom and farro salad | Herb vinaigrette

#### SANDWICHES | CHOICE OF THREE

Roast beef and provolone on focaccia bread

Oven-roasted turkey and baby greens on whole-grain bread

Honey ham, havarti cheese on a croissant

Portobello mushrooms, hummus and mixed grilled vegetables on a wrap

Southern chicken salad on a mini croissant

Condiments | Horseradish mayo, green goddess mayo and Dijonnaise

#### DESSERTS | CHOICE OF TWO

Lemon squares

Berry and fruit tartlets

Mini chocolate cream puffs

Mini cheesecake bites

Chocolate chip cookies

Pecan squares

Peach thumbprint cookies

*54 per person*



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### BUILD-YOUR-OWN BUFFET

#### SOUPS

Chef's selection of seasonal soup

#### SALADS | CHOICE OF TWO

Seasonal pasta salad

Seasonal field greens bar | Mixed lettuce, tomatoes, carrots, cucumbers, croutons, buttermilk dressing and balsamic vinaigrette

Loaded baked potato salad

Caesar salad bar | Chopped romaine, Parmesan cheese, olives, grape tomatoes and Caesar dressing

Arugula and quinoa | Roasted vegetables, feta and Champagne vinaigrette

Marinated vegetable salad

Wild mushroom and farro salad | Herb vinaigrette

#### ENTRÉES

Salmon, corn relish and butter sauce

Marinated grilled chicken with herb jus

Petite steak with a red wine reduction sauce

Roasted pork loin with mustard cream sauce

Butternut squash ravioli with roasted Brussels sprouts and fresh sage

#### SIDES | CHOICE OF TWO

Oven-roasted potatoes

Whipped potatoes

Seasonal rice pilaf

Southern green beans

Asparagus

Baby carrots

#### DESSERTS | CHOICE OF TWO

Fruit tartlets

Flourless chocolate cake

Lemon squares

Georgia pecan tarts

Key lime tarts

Cheesecake squares

Choice of two entrées | 62 per person

Choice of three entrées | 70 per person



## BUFFETS

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### THE SICILIAN

#### SALADS

Caesar salad bar | Crisp romaine, fresh Parmesan cheese, Kalamata olives and classic Caesar dressing

#### STARTERS

Tomato-ciliegine salad | Basil and balsamic vinaigrette

Antipasto salad

#### ENTRÉES

Garlic lemon braised chicken

Grilled salmon with roasted tomato and saffron sauce

Three cheese tortellini Alfredo

#### ACCOMPANIMENTS

Seasonal vegetables

#### DESSERT

Assorted Italian desserts

58 per person

### WELLNESS BUFFET

#### SOUPS

Chef's soup of seasonal soup

#### STARTERS

Fresh fruit tray

Mixed greens | Tomatoes, cucumbers, carrots, croutons, buttermilk ranch dressing and balsamic vinaigrette

Baby kale salad | Pepitas, dried cranberries and poppyseed yogurt dressing

#### ENTRÉES

Chilled, grilled and sliced tenderloin with horseradish mayo

Chilled, herb-roasted salmon with lemon vinaigrette

#### ACCOMPANIMENT

Southern potato salad

#### DESSERTS

Mini petit fours

Chocolate torte bites

58 per person



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### THE DUGOUT

#### STARTER

Chopped salad | Diced tomatoes, bacon, cucumbers, cheddar and green goddess dressing

#### ENTRÉES | CHOICE OF THREE

Pulled pork served with barbecue sauce

Smoked and roasted chicken quarters with Alabama white barbecue sauce

Southern fried chicken pieces

Low country catfish with rémoulade

#### ACCOMPANIMENTS

Cucumber and red onion salad

Southern coleslaw

Collard greens

Southern mac and cheese

Honey butter biscuits and cornbread

#### DESSERT

Peach cobbler and vanilla ice cream

62 per person

## SOUTH OF THE BORDER

#### STARTERS

Baby greens | Charred tomatoes, roasted corn, roasted peppers, tortilla strips and cilantro ranch dressing

Grilled shrimp salad | Tequila lime dressing

#### ENTRÉES

Grilled mahi-mahi Veracruz

Grilled marinated chicken, red peppers and onions

Chipotle rubbed barbacoa and poblano peppers over cheese enchiladas

#### ACCOMPANIMENTS

Assorted flour tortillas and tostadas

Shredded cheddar, Jack cheese and cotija cheese

Sour cream, salsa, guacamole and shredded lettuce

Achiote rice

Black beans

#### DESSERTS

Warm churros

Traditional flan

62 per person



## PLATED

All plated lunches are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.

### STARTERS | CHOICE OF ONE

Caprese salad | Baby spinach, mozzarella, sliced tomatoes, chiffonade of basil and balsamic vinaigrette

Wedge salad | Iceberg lettuce, tomatoes, bacon, cucumbers, blue cheese and buttermilk ranch dressing

Mizuna salad | Dried cranberries, marcona almonds, shaved manchego cheese and apple vinaigrette

Bibb lettuce salad | Fresh strawberries, toasted pecans, feta and citrus vinaigrette

Spinach salad | Butternut squash, candied pecans, dried cranberries, goat cheese medallions and maple vinaigrette

### DESSERTS | CHOICE OF ONE

Flourless chocolate cake with raspberry chocolate sauce

Triple berry tart with fresh pastry cream

Hummingbird cake with cream cheese icing

Red velvet cake with chocolate sauce

Peach cheesecake with peach sauce

### ENTRÉES | CHOICE OF ONE

**ROASTED FREE-RANGE CHICKEN**  
Served with wild mushroom risotto, roasted asparagus and a lemon thyme demi-glace  
*48 per person*

**GRILLED FREE-RANGE CHICKEN**  
Served with wild rice, wilted spinach and tomato relish  
*48 per person*

**SEARED MAHI-MAHI**  
Served with toasted almond couscous, seasonal vegetables and lemon butter  
*52 per person*

**GRILLED SALMON**  
Served with pimento cheese grits, roasted vegetables and corn relish  
*52 per person*

**BEEF TENDERLOIN**  
Served with smashed potatoes, seasonal vegetables and a peppercorn demi-glace  
*60 per person*

**BUTTERNUT SQUASH RAVIOLI**  
With pepitas, sage, brown butter and Parmesan cheese  
*46 per person*



## BOXED

*All boxed lunches are served with potato chips, fresh whole fruit, fresh baked cookie and your choice of soft drink or bottled water.*

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## SANDWICHES | CHOICE OF TWO

### FOCACCIA

Cajun roast beef, provolone and horseradish mayo on focaccia

### GRILLED VEGGIE

Mixed grilled vegetables and herb vinaigrette served in a wrap

### HAM

Honey ham, havarti cheese and Dijonnaise on a croissant

### TURKEY

Oven-roasted turkey and baby greens on whole grain bread

### CHICKEN SALAD

Chicken salad, lettuce and tomatoes on a croissant

### GRILLED CHICKEN SALAD

Grilled chicken breast, mixed greens, tomatoes, cucumbers, carrots and balsamic vinaigrette

*45 per person*



## HORS D'OEUVRES

*Hors d'oeuvres require a minimum of 25 pieces per order. Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.*

### CHILLED

Southern chicken salad in a phyllo cup

Deviled eggs with bacon and chives

Pimento cheese bites

Marinated red and yellow tomato tartlets and balsamic glaze

Caprese skewer

*7 per piece*

Smoked salmon and herbed Boursin on a crostini

*8 per piece*

Seared tuna, baby lettuce, pickled vegetables and sesame seeds

Chilled shrimp and spicy cocktail sauce

*9 per piece*



### HOT

Pulled pork hush puppy with Alabama white barbecue sauce

Jerk chicken satay and Meyer lemon creme fraîche

Smoked chicken quesadilla

Spinach and feta in a phyllo cup

Fried pimento cheese bites

Vegetable spring roll

Crispy artichoke bite with marinara sauce

Buffalo cauliflower bite with blue cheese

*7 per piece*

Bacon wrapped meatballs with blue cheese

Kobe beef meatloaf satay

Caramelized pear and brie crostini

Herbed goat cheese stuffed mushroom

Traditional steamed potstickers

*8 per piece*

Beef sliders

Beef Wellington en croûte

Tempura shrimp satay

Lollipop lamb chop with mint pesto

Miniature crab cakes

*9 per piece*



## PRESENTATIONS

*Chef attendant required for Asian, Low Country Boil and Pasta stations at 125 per chef, with one chef per 100 people.*

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### ARTISAN CHEESE DISPLAY

Local and regional cheeses, assorted fresh and dried fruits, sugared pecans, sliced breads and crostinis

*24 per person*

### GRILLED VEGETABLE DISPLAY

Assorted grilled, seasonal vegetables and balsamic vinaigrette drizzle

*20 per person*

### FRESH FRUITS

Assorted fresh fruits, melons, berries, yogurt and mint

*18 per person*

### ANTIPASTI STATION

Assorted cured meats | Prosciutto, sopressata and salami

Grilled asparagus, marinated cipollini, roasted red peppers, portobello mushrooms, assorted olives and rustic breads

*30 per person*

### SLIDER STATION

Nashville hot chicken sliders

Beef burger sliders

Pulled pork sliders

Onion dip with house chips

Pickled green tomato chow-chow, bread and butter pickles

*25 per person*

### ASIAN STATION

Chicken lo mein

Honey soy short ribs

Vegetable fried rice with sweet chili

Fried pork belly buns

Chicken potstickers

*25 per person*

### PASTA STATION

Chef tossed pasta | Penne and bowtie

Sauce | Marinara and creamy Alfredo

Toppings | Chicken, shrimp or sweet Italian sausage

Seasonal vegetarian ravioli

Warm breadsticks and Parmesan cheese

*27 per person*



## DESSERT STATIONS

*Chef attendant required for all Dessert Stations except for Fruit Cobblers at 125 per chef, with one chef per 100 people. Desserts require a minimum of 25 people per order.*

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### 1982

A nostalgic sweet offering with a choice between Bananas Foster served with flambéed ripe bananas, vanilla ice cream in a rich rum butter sauce or Cherries Jubilee served with flambéed sweet cherries, vanilla ice cream in a lemony rum sauce

*14 per person*



### ICE CREAM SUNDAE BAR

Hand scooped Vanilla or Chocolate Ice Cream with choice of 6 toppings including chocolate warm fudge sauce, warm caramel sauce, whipped cream, maraschino cherries, chocolate sandwich cookie crumbles, toffee bar crumbles, chocolate and rainbow sprinkles, mixed nuts, mini chocolate chips, gummy bears, toasted coconut and pretzel crumbles

*16 per person*

### FRUIT COBBLERS

Assorted seasonal fruit and berry cobblers with streusel topping served with vanilla ice cream

*14 per person*



## CARVING STATIONS

*Chef attendant required at 125 per chef, with one chef per 100 people.*

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### PEACH GLAZED PORK LOIN

Slow-roasted pork served with mustard cream sauce, pork jus and silver dollar rolls

500 per station (serves 35)

### HONEY GLAZED PIT HAM

Served with chutney and assorted rolls

500 per station (serves 40)

### ROASTED TURKEY

Served with whole cranberry orange sauce, natural jus and yeast rolls

500 per station (serves 40)

### PRIME RIB OF BEEF

Served with horseradish sauce, au jus and silver dollar rolls

600 per station (serves 30)

### STEAMSHIP OF BEEF

Served with a green peppercorn red wine reduction sauce, horseradish sauce, grainy mustard sauce and silver dollar rolls

950 per station (serves 100)



## BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, a selection of teas and soup of the day. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a fee of 5 per person. Serve time is 90 minutes.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.

### BUILD-YOUR-OWN

#### SOUPS | CHOICE OF ONE

Cream of wild mushroom

Tomato bisque

Butternut squash bisque

#### SALADS | CHOICE OF TWO

Arugula, quinoa, roasted vegetables and  
Champagne vinaigrette

Baby lettuce, tomatoes, cucumbers, carrots and  
choice of dressing

Spinach salad | Pears, candied pecans, blue cheese  
and pear vinaigrette

#### ENTRÉES

Pan-roasted chicken with lemon rosemary jus

Grilled salmon with herb butter sauce

Cold smoked pork tenderloin with peach cider sauce

Medallions of beef with a wild mushroom  
reduction sauce

Emerald risotto with snap peas, broccoli, green beans  
and parsley

#### SIDES | CHOICE OF TWO

Citrus glazed carrots

Roasted broccoli

French green beans

Caramelized Brussels sprouts

Southern mac and cheese

Wild mushroom couscous

Creamy mashed potatoes

Roasted potatoes

#### DESSERTS | CHOICE OF ONE

Lemon squares

Berry and fruit tartlets

Mini chocolate cream puffs

Choice of two entrées | 92 per person



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### BUCKHEAD

#### STARTERS

Brunswick stew

Southern chopped salad

#### ENTRÉES

Smoked chicken with Alabama white barbecue sauce

Coca-Cola St. Louis-style ribs

#### ACCOMPANIMENTS

Southern potato salad

Traditional coleslaw

Three cheese mac and cheese

Southern green beans with bacon and red onions

Jalapeño cornbread

#### DESSERTS

Pecan tartlets

Gluten-free chocolate cake squares

Peach cheesecake bites

91 per person

### PEACHTREE

#### STARTERS

Baby lettuce, tomatoes, cucumbers, carrots and choice of dressing

Green bean salad | Shallots, almonds and ham lardons

#### ENTRÉES

Seared chicken with herb jus

Grilled salmon with corn salsa

#### ACCOMPANIMENTS

Roasted sweet potatoes

Baby squash

Artisan rolls

#### DESSERTS

Peach tart bites

Pecan tartlets

House made assorted whoopie pies

93 per person



## BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, a selection of teas and soup of the day. Buffets require a minimum of 20 people. Buffets can be prepared for smaller groups for a fee of 5 per person. Serve time 1.5 hours.

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## PIEDMONT

### SOUPS | CHOICE OF ONE

Cream of wild mushroom

Tomato bisque

Butternut squash bisque

### STARTERS

Spring greens | Tomatoes, cucumbers, red onions, artichokes and lemon vinaigrette

Bulgar salad | Edamame and tomatoes

### ENTRÉES

Grilled petite filet with sautéed onions, mushrooms and a red wine reduction sauce

Blackened mahi-mahi with citrus butter

### ACCOMPANIMENTS

Garlic roasted bliss potatoes

Mélange of seasonal vegetables

Artisan rolls

### DESSERTS

Flourless chocolate bites

Mini strawberry shortcakes

Key lime tartlets

*96 per person*



## PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas. Multiple entrée selections available for groups of 20 or more for 4 upcharge per person. Two entrées can be selected for a dual plated option at 12 more per person, highest price prevails.

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### STARTERS | CHOICE OF ONE

#### SOUPS

Butternut squash bisque

Cream of forest mushroom

#### SALADS

Wedge salad | Blue cheese, bacon, tomatoes and buttermilk dressing

Caprese salad | Vine ripe tomatoes, mozzarella, baby greens and balsamic vinaigrette

Bibb lettuce | Strawberries, pecans, goat cheese and citrus vinaigrette

Mixed baby greens | Tomatoes, carrots, olives, cucumbers and herbed croutons

### DESSERTS | CHOICE OF ONE

Flourless chocolate torte with a raspberry chocolate sauce

Triple berry tart with fresh pastry cream

Hummingbird cake with white chocolate ganache

Red velvet cake with chocolate sauce

Peach cheesecake with lemon peach syrup

## ENTRÉES

### SEARED CHICKEN STUFFED WITH WILD MUSHROOM DUXELLES

Served with seasonal vegetables and baby red smashed potatoes

70 per person

### GRILLED CHICKEN

Served with Vidalia onion jus, Southern succotash and seasonal vegetables

70 per person

### GRILLED SCOTTISH SALMON

Parmesan cheese grits, seasonal vegetables and butter sauce

75 per person

### SEARED MAHI-MAHI

Served with lemon thyme butter, seasonal vegetables and Parmesan cheese grits

76 per person

### ROASTED BEEF TENDERLOIN

Served with a red wine mushroom reduction sauce, seasonal vegetables and roasted garlic whipped potatoes

82 per person

### BRAISED BEEF SHORT RIB

Served with roasted root vegetables, potato purée and natural jus

80 per person



## BAR MIXOLOGY

Bartenders are 150 per bartender, with one bartender per 75 people. Host bar per drink charges based on consumption. Cashier is 150 per cashier, with one cashier per 200 people. Cash bars include all service charges and tax. A minimum of 300 in cash bar revenue is required. Any difference will be billed to the client's master account.

Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.

### BRANDS

#### CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

#### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

#### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

## BEERS | CHOICE OF THREE DOMESTIC AND THREE IMPORT/CRAFT

### DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

### IMPORT/CRAFT

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger American Haze

### HOST BAR

Craft brands | 14 per drink

Premium brands | 13 per drink

Call brands | 11 per drink

Domestic beer | 8 per drink

Imported beer | 9 per drink

Premium wine | 12 per drink

House wine | 11 per drink

Soft drinks | 6 per drink

Cordials | 14 per drink

### CASH BAR

Craft brands | 15 per drink

Premium brands | 14 per drink

Call brands | 12 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

Premium wine | 14 per drink

House wine | 12 per drink

Soft drinks | 7 per drink

Cordials | 15 per drink



## BAR MIXOLOGY

*Bartenders are 150 per bartender, with one bartender per 75 people. Host bar per drink charges based on consumption. All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.*

*Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.*

### PACKAGES

#### CRAFT

First hour | 24 per person

Second hour | 16 per person

Each additional hour | 14 per person

#### PREMIUM

First hour | 23 per person

Second hour | 15 per person

Each additional hour | 13 per person

#### CALL

First hour | 22 per person

Second hour | 14 per person

Each additional hour | 12 per person

#### BEER AND WINE

First hour | 20 per person

Second hour | 12 per person

Each additional hour | 10 per person

### OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

*add 1 per drink to tier price*

#### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower barmalade, pineapple juice and Omni sour

#### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava barmalade and Omni sour

#### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero barmalade, pineapple juice and Omni sour

#### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear barmalade, orange liqueur and Omni sour

### OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

#### BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime

*8 per drink*

#### CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

*8 per drink*



## WINE RACK

*Bartenders are 150 per bartender, with one bartender per 75 people. Host bar per drink charges based on consumption. Cashier is 150 per cashier, with one cashier per 200 people. Cash bars include all service charges and tax. A minimum of 300 in cash bar revenue is required. Any difference will be billed to the client's master account*

*Prices are subject to a 24% service charge and a 6% sales tax. All menus and prices are subject to change.*

### WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

#### SPARKLING WINES

Kenwood Vineyards | California, NV | brut | *42 per bottle*

Ruffino | Veneto, Italy, NV | prosecco | *44 per bottle*

Chandon | California, NV | rosé | *56 per bottle*

Veuve Clicquot | France | brut | *145 per bottle*

#### WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | *42 per bottle*

Decoy by Duckhorn | Sonoma County, California  
sauvignon blanc | *64 per bottle*

Hayes Ranch | California | rosé | *52 per bottle*

MAN Vintners | Coastal Region, South Africa  
chenin blanc | *42 per bottle*

MAN Vintners | Coastal Region, South Africa  
sauvignon blanc | *42 per bottle*

MAN Vintners | Coastal Region, South Africa  
chardonnay | *42 per bottle*

Hayes Ranch | California | chardonnay | *52 per bottle*

Decoy by Duckhorn | Sonoma County, California  
chardonnay | *64 per bottle*

#### RED

Decoy by Duckhorn | Sonoma County, California  
pinot noir | *64 per bottle*

Hayes Ranch | California | merlot | *52 per bottle*

MAN Vintners | Coastal Region, South Africa  
merlot | *42 per bottle*

Charles Smith Wines | Columbia Valley, Washington  
syrah | *50 per bottle*

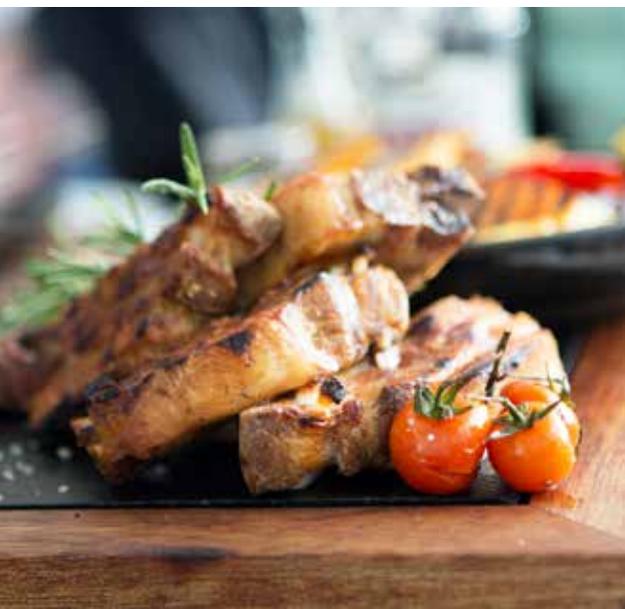
MAN Vintners | Coastal Region, South Africa  
cabernet sauvignon | *42 per bottle*

Terrazas de los Andes | Mendoza, Argentina  
malbec | *46 per bottle*

Decoy by Duckhorn | Sonoma County, California  
merlot | *64 per bottle*

Hayes Ranch | California | cabernet sauvignon  
*52 per bottle*

Decoy by Duckhorn | Sonoma County, California  
cabernet sauvignon | *64 per bottle*



## EVENT INFORMATION

Thank you for selecting Omni Hotel at The Battery Atlanta for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

### FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Hotel at The Battery Atlanta must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Georgia, and Omni Hotel at The Battery Atlanta is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled subject to a cancellation charges set forth in the event contract.

### DAY OF CHANGES

Any changes on the day of your event will be charged a 500 fee.

### GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

### TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setup will be complete 30 minutes prior to the event start time.

### OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

A decision will be made by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch and by 12 p.m. for evening functions. The hotel reserves the right to make the final decision on event location.



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