

Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of colorful flowers, including orange, pink, and purple blooms. The background is a blurred outdoor setting with greenery and wooden structures.

OMNI HOTEL AT THE BATTERY ATLANTA
EVENTS MENU



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-  Vegetarian
-  Vegan
-  Gluten-Friendly
-  Dairy-Free
-  Contains Nuts

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee and a selection of Numi 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 25% service charge and 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

HEALTHY LIFESTYLE

- Freshly pressed orange and grapefruit juices
- Whole fruit display
- Chia seed pudding with assorted berries
- Steel-cut oatmeal, brown sugar, raisins
- Egg white, spinach, Soyrizo, whole wheat burritos
- 42 per person

GEORGIAN CONTINENTAL

- Danish, butter croissants, muffins
- Whole bananas, dried fruit, granola
- Steel-cut oatmeal, brown sugar, raisins
- Cold cereals, whole milk, 2%, skim milk
- Fruit yogurts
- 37 per person





BUFFETS

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CLASSIC

- Chilled fruit juices
 - Seasonal fruits and berries
 - Selection of individual yogurts
 - Breakfast pastries, jams, honey and sweet butter
 - Scrambled eggs with salsa, cheddar and chives
 - Applewood-smoked bacon or country sausage
 - Sautéed breakfast potatoes
- 48 per person

ENERGIZE AND REVITALIZE

- Assorted whole fresh fruit
 - Breakfast pastries, jams, honey and sweet butter
 - Cold cereals, fruit yogurts
 - Steel-cut oatmeal, raisins, brown sugar
 - Egg white vegetable frittata
 - Chicken sausage
 - Roasted red bliss potatoes, sautéed peppers and onions
- 50 per person

SOUTHERN

- Chilled fruit juices
 - Seasonal fruits and berries
 - Selection of individual yogurts
 - Breakfast pastries, jams, honey and sweet butter
 - Scrambled eggs
 - Applewood-smoked bacon or chicken sausage
 - Hash brown casserole
 - Cheddar grits
 - Biscuits and sausage gravy
- 55 per person



PLATED

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

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

ALL-AMERICAN BREAKFAST

Scrambled farm-fresh eggs
Applewood-smoked bacon or pork sausage
Breakfast potatoes
Tomato Provençal
36 per person

FRITTATA BREAKFAST

Organic egg white vegetable frittata, spinach, mushroom, cheese
Applewood-smoked bacon or pork sausage
Breakfast potatoes
38 per person

PANCAKE BREAKFAST

Buttermilk pancakes, fresh berries, maple syrup
Applewood-smoked bacon or pork sausage
Breakfast potatoes
38 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 dried organic fruits with assorted organic milks

6 per person

OMELET STATION

Made-to-order omelets with ham, applewood-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 cheddar stone-ground grits

17 per person

AVOCADO TOAST

Whole wheat toast topped with sliced avocado, 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 break serve-time is 30 minutes.

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RISE AND SHINE

SNACKS

Assorted breakfast breads

French toast kabobs

Nutella banana bites

BEVERAGES

Naked juice

28 per person

THE COFFEE HOUSE

SNACKS

Assorted doughnuts and glazed doughnut holes

Assorted scones

Pecan sticky buns

BEVERAGES

Cold brew coffee

30 per person

BERRY HEALTHY

SNACKS

Berry parfaits

KIND bars

BEVERAGES

Strawberry & banana smoothie

Pomegranate & blackberry smoothie

28 per person

BREAKS

| OMNI HOTEL AT THE BATTERY ATLANTA

WELLNESS

SNACKS

Whole wheat pinwheel with natural turkey, avocado and tomato

Tree-picked whole fruit basket

BEVERAGES

Honeydew & kale shooters

Blueberry milk shots

32 per person

HOME RUN

SNACKS

Warm soft pretzel knots, cheese sauce and whole grain mustard

Mini corn dogs

Cracker Jacks

Roasted peanuts

BEVERAGES

Ice-cold root beer

28 per person

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THEMES

Themed break serve-time is 30 minutes.

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SWEET & SAVORY SNACKS

Homemade spiced pecans

Rosemary cashews

Sugar, oatmeal raisin and chocolate chip cookies

Brownies and blondies

BEVERAGES

Chocolate milk

2% milk

Almond milk

27 per person

CRUDITÉS & DIPS SNACKS

Assortment of Chef's fresh vegetables

Grilled naan bread

Traditional hummus

Roasted red pepper hummus

Yogurt dip

BEVERAGES

Fruit and mint-infused waters

28 per person

BREAKS

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THEMES

Themed break serve-time is 30 minutes.

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

SPRING TRAINING SNACKS

Energy oat balls | Rolled oats, peanut butter, chocolate chips, dried fruit and flax seed

Fruit kabobs, Greek yogurt & local honey dipping sauce

Roasted turkey & cheddar pinwheel bites

Chips and spring onion dip

BEVERAGES

Flavored waters

24 per person

SWEET AND SALTY SNACKS

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

Assorted whole fruits

BEVERAGES

Iced green tea

21 per person

ICE CREAM SNACKS

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

BEVERAGES

Bottled waters

20 per person

BREAKS

| OMNI HOTEL AT THE BATTERY ATLANTA

TAKE ME TO THE BALLPARK

SNACKS

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

Cotton candy

Roasted peanuts

BEVERAGES

Ice-cold root beer and sodas

22 per person

CANDY BAR 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

BEVERAGES

Root beer floats

21 per person

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SNACKS

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

MORNING

HARD-BOILED EGGS

24 per dozen

BREAKFAST SANDWICHES AND WRAPS

Sausage, egg, smoked cheddar, buttermilk biscuit

Ham, egg, Havarti cheese, butter croissant

Applewood-smoked bacon, egg, Swiss cheese, English muffin

Scrambled eggs, pepper jack cheese, black beans, bell pepper, flour tortilla

84 per dozen

PECAN STICKY BUNS

58 per dozen

CROISSANTS

58 per dozen

ASSORTED DANISHES

58 per dozen

BREAKFAST BREADS

58 per dozen

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

BREAKS

| OMNI HOTEL AT THE BATTERY ATLANTA

AFTERNOON

WHOLE FRUIT

48 per dozen

BAGGED CHIPS & PRETZELS

5 each

TORTILLA CHIPS WITH SALSA AND GUACAMOLE

10 per person

ASSORTED BROWNIES & 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 & 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 & MULTIGRAIN BARS

6 each

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BUFFET

All lunch buffets are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, a selection of Numi 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 one hour.

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BUILD-YOUR-OWN DELI BUFFET

SOUPS

Chef's selection of seasonal soup

SALADS | CHOOSE TWO

Sun-dried tomato pasta salad

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

Red potato salad | black pepper and green onions

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

Arugula and quinoa | roasted vegetables, feta and Champagne vinaigrette

Marinated vegetable salad

SANDWICHES | CHOOSE THREE

Turkey | herb roasted turkey breast, cheddar cheese, bibb lettuce, organic tomato, pesto aioli, nine-grain bread

Roast beef | prime roast beef sandwich, provolone, bibb lettuce, organic tomato, caramelized onions, horseradish aioli, brioche bun

Ham | smoked honey ham, Swiss, Dijon aioli, bibb lettuce, organic tomato, brioche bun

Ultimate BLT | applewood-smoked bacon, arugula, vine ripened tomato, garlic aioli, focaccia roll

Truly vegetarian | grilled vegetables, roasted garlic hummus, baby lettuce, spinach tortilla

Chicken salad | Fuji apples, pecans, grapes, croissant

DESSERTS | CHOOSE TWO

Lemon squares

Mini strawberry tea cake

Mini chocolate cream puffs

Mini cheesecake bites

Chocolate chip cookies

Pecan squares

54 per person



BUFFETS

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BUILD-YOUR-OWN BUFFET

SOUPS

Chef's selection of seasonal soup

SALADS | CHOOSE TWO

Seasonal couscous pasta salad

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

Loaded baked potato salad

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

Arugula and quinoa | roasted vegetables, feta and Champagne vinaigrette

ENTRÉES

Seared salmon | lemon-caper butter

Grilled marinated chicken | natural jus

Petite filet | port wine reduction

Grilled mahi | corn relish

Pasta primavera | roasted vegetables, marinara

SIDES | CHOOSE TWO

Herb roasted potatoes

Roasted garlic mashed potatoes

Seasonal wild rice pilaf

Southern-style green beans

Lemon-scented asparagus

Orange-glazed heirloom carrots

DESSERTS | CHOOSE TWO

Flourless chocolate cake bites

Lemon squares

Georgia pecan tarts

Key lime pie tarts

Mini cheesecake bites

Peach tarts

Two entrées | 62 per person

Three entrées | 70 per person

BUFFETS

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ITALIAN INSPIRATION

SOUPS

Chef's selection of seasonal soup

SALADS | CHOOSE ONE

Heirloom | cherry tomatoes, mozzarella pearls, basil chiffonade, arugula, balsamic vinaigrette, sea salt

Baby gem Caesar salad | garlic croutons, shredded Parmigiano cheese, zesty Caesar dressing

STARTERS

Tomato & ciliegine mozzarella | basil and balsamic vinaigrette

Antipasti salad

ENTRÉES

Mahi-mahi puttanesca | capers, crushed tomatoes, Kalamata olives, fresh herbs

Tri-colored tortellini, roasted broccoli, peppers, onions and alfredo sauce

Seared chicken with lemon white wine sauce

ACCOMPANIMENTS

Lemon-scented asparagus

DESSERT

Tiramisu

Cannolis

Mini cream puffs

63 per person

ENERGIZE BUFFET

SOUPS

Chef's selection 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 poppy seed yogurt dressing

ENTRÉES

Grilled cilantro & lime chicken

Lemon & garlic roasted salmon with lemon butter

ACCOMPANIMENT

Sea salt roasted broccoli

Wild rice pilaf

Sliced fruit and berries

DESSERTS

Mini petit fours

Chocolate torte bites

60 per person

LUNCH

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BUFFETS

All lunch buffets are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, a selection of Numi 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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THE DUGOUT

STARTERS

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

ENTRÉES | CHOOSE THREE

Pulled pork, barbecue sauce

Smoked chicken

Southern-fried chicken pieces

Smoked sausage, peppers and onions

Griddled crisp catfish, remoulade

ACCOMPANIMENTS

Cucumber and red onion salad

Southern coleslaw

Collard greens

Southern mac and cheese

Honey butter biscuits and cornbread

DESSERT

White chocolate bread pudding, crème anglaise

65 per person

MI BARRIO

STARTERS

Black bean salad | peppers, onions, cumin vinaigrette

Organic greens | roasted corn, cherry tomatoes, queso fresco, garlic & cilantro vinaigrette

Guacamole, salsa verde, sour cream, shredded cheddar cheese, jalapeños, diced tomatoes, diced onions, cilantro, limes, tri-color tortilla chips, flour tortillas and queso sauce

ENTRÉES

Pollo asado (chicken)

Carne asada (steak)

Carnitas (pork)

ACCOMPANIMENTS

Sweet onion

Poblano peppers

Mexican street corn | chili powder and queso fresco

Spanish rice

DESSERTS

Churros

Tres leches cake

64 per person



PLATED

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

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

Butternut squash soup, crème fraîche

Mixed greens, grape tomatoes, cucumbers, carrots, herb crutons, balsamic vinaigrette

Caesar salad | crisp romaine, shaved parmesan, herb croutons, Caesar dressing

Wedge salad | baby iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles, buttermilk ranch dressing

Fruit & nut salad | local greens, fresh strawberries, candied pecans, crumbled goat cheese, citrus vinaigrette

DESSERT | CHOOSE ONE

Flourless chocolate cake | white chocolate & dark chocolate sauces, whipped cream, fresh berries

Strawberry shortcake | strawberry compote, whipped cream, fresh berries

Georgia bourbon pecan pie | caramel sauce, whipped cream

Crème brûlée cheesecake | white chocolate & caramel sauces, whipped cream

Red velvet cake | chocolate sauce, whipped cream, fresh berries

ENTRÉES | CHOOSE ONE

SEARED AIRLINE CHICKEN BREAST

Herb roasted fingerling potatoes, charred broccolini, thyme lemon demi-glace

50 per person

GRILLED SALMON

Wild rice pilaf, seasonal roasted vegetable medley, lemon-caper butter

50 per person

ROASTED MAHI-MAHI

Mushroom risotto, green bean almondine, pistachio brown butter

52 per person

BEEF TENDERLOIN

Roasted garlic Yukon potatoes, grilled asparagus, port wine demi-glace

60 per person

GNOCCHI

Classic Italian potato gnocchi, wilted kale, exotic mushrooms, roasted garlic, herb brown butter

48 per person



BOXED

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

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

SANDWICHES | CHOOSE TWO

ROAST BEEF

Prime roast beef sandwich, provolone, bibb lettuce, organic tomato, caramelized onions, horseradish aioli, brioche bun

ULTIMATE BLT

Applewood-smoked bacon, arugula, vine-ripened tomato, garlic aioli, focaccia roll

HAM

Smoked honey ham, Swiss, bibb lettuce, organic tomato, Dijon aioli, brioche bun

TURKEY

Herb roasted turkey breast, cheddar cheese, bibb lettuce, organic tomato, pesto aioli, nine-grain bread

CHICKEN SALAD

Fuji apples, pecans, grapes, croissant

GRILLED CHICKEN SALAD

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

TRULY VEGETARIAN

Grilled vegetables, roasted garlic hummus, baby lettuce, spinach tortilla

45 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum of 25 pieces per order.

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

CHILLED

7 PER PIECE

Southern chicken salad in phyllo cups

Deviled eggs with applewood-smoked bacon and chives

Antipasti kabob, balsamic reduction

Caprese skewer

Tomato bruschetta crostini, balsamic glaze

8 PER PIECE

Smoked salmon flatbread, pickled red onions, dill cream, lemon

9 PER PIECE

Shaved beef tenderloin crostini, hollandaise aioli

Chilled shrimp and spicy cocktail sauce

Shrimp ceviche shooter

HOT

7 PER PIECE

Pulled pork hushpuppie with Alabama white barbecue sauce

Jerk chicken satay, mango chutney

Tomato arancini, mascarpone sauce

Wild mushroom & goat cheese tart

Fried pimento cheese bites

Vegetable spring roll

Crispy artichoke bite, marinara sauce

8 PER PIECE

Meatballs with blue cheese wrapped in applewood-smoked bacon

Caramelized pear & brie crostini

9 PER PIECE

Chicken & lemongrass potstickers, plum sauce

Beef Wellington en croûte

Tempura shrimp satay, Thai chili sauce

Lollipop lamb chop, mint pesto

Miniature crab cakes, lemon aioli



PRESENTATIONS

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

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

ARTISAN CHEESE DISPLAY

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

27 per person

GRILLED VEGETABLE DISPLAY

Assorted grilled, seasonal vegetables and aged balsamic drizzle

22 per person

FRESH FRUITS

Assorted fresh fruits, melons, berries, yogurt and mint

20 per person

ANTIPASTI STATION

Assorted cured meats | Prosciutto, soppressata and salami

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

35 per person

ASIAN STATION

Sweet and sour chicken

Korean-style short ribs

Tempura-fried shrimp

Vegetable fried rice

Pan-fried vegetable lo mein

Egg rolls

32 per person

PASTA STATION

Chef-tossed pasta | penne and bowtie

Sauce | marinara and creamy Alfredo

Toppings | chicken, shrimp, sweet Italian sausage

Seasonal vegetarian ravioli

Warm breadsticks and Parmesan cheese

32 per person

SLIDER STATION

CHOOSE THREE

Nashville hot chicken sliders, beef burger sliders, pulled pork slider, fried cod sliders

ACCOMPANIMENT

Choose one | onion dip or pimento cheese dip

Chips, apple cider coleslaw, pickled green tomato chow-chow, bread & butter pickles

32 per person

RECEPTION

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PRESENTATIONS

Chef attendant may be required for stations at 125 per chef, with one chef per 100 people.

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

GNOCCHI STATION

Traditional potato gnocchi or sweet potato gnocchi
Braised short ribs or pulled smoked chicken
Truffle oil and bourbon brown butter

ACCOMPANIMENT

Exotic mushroom medley, caramelized pearl onions, roasted garlic, baby kale, Parmesan, fresh herbs
32 per person

TRUE GRIT

Stone ground grits

ACCOMPANIMENT

Smoked Gouda, white cheddar, pepper jack, roasted vegetables, smoked sausage, blackened chicken
28 per person

MASHED POTATO BAR

Yukon potatoes or sweet potatoes

Applewood-smoked bacon, roasted broccoli, sour cream, Monterey jack cheese, shredded cheddar cheese, red onions, chives, brown sugar, marshmallows, cinnamon, whipped butter
28 per person

STREET TACOS

CHOOSE ONE

Crispy pork belly
Honey BBQ pulled chicken
Charred skirt steak

ACCOMPANIMENTS

Monterey jack cheese, cilantro, cheddar cheese, roasted corn, black beans, caramelized onions, pepper jack cheese, salsa verde, pico de gallo, salsa roja, guacamole, sour cream, jalapeños, corn tortillas, flour tortillas
35 per person

SOUTHERN BARBECUE

Black-eyed pea salad, fried green tomatoes, cilantro dressing

Local lettuce, golden raisins, feta cheese, Georgia pecans, hydroponic cucumber, apple cider vinaigrette

Smoked beef brisket, crispy onions, smoky BBQ sauce

Southern fried chicken

Buttered creamed corn

42 per person

RECEPTION

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CARVING STATIONS

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

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

MAPLE-GLAZED HARDWOOD-SMOKED HAM

Butter-poached Yukon Gold potatoes, grilled pineapple chutney, assorted rolls

900 per station

ROASTED WHOLE ANGUS BEEF TENDERLOIN

Parmesan potato gratin, cabernet jus, silver dollar rolls

850 per station



ANCHO-DUSTED ATLANTIC SALMON

Georgia peach chutney, lemon zest jasmine rice

580 per station

CITRUS ZEST & THYME-GLAZED TURKEY

Sweet potato hash, sage thyme gravy

525 per station

SMOKED BEEF BRISKET

Traditional BBQ sauce, peach BBQ sauce, silver dollar rolls

450 per station

SMOKED PRIME RIB

Tri-color marble potatoes, merlot jus, horseradish cream, assorted rolls

900 per station

RECEPTION

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DESSERT STATIONS

Chef attendant required for 1982 and Ice Cream Sundae Bar stations at 125 per chef, with one chef per 100 people. Desserts require a minimum of 25 people per order.

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

1982

Bananas Foster | flambéed ripe bananas, vanilla ice cream, rich rum butter sauce

Classic bread pudding, crème anglais

14 per person

ICE CREAM SUNDAE BAR

Hand-scooped vanilla or chocolate ice cream

TOPPINGS | CHOOSE SIX

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

CHOCOLATE EXTRAVAGANZA

Chocolate truffles, chocolate-covered strawberries, chocolate mousse shooters, flourless chocolate cake, brownies, chocolate chip cookies

32 per person

MINI DESSERT DISPLAY

Chef's assortment of miniature cupcakes and assorted shooters

20 per person



RECEPTION

| OMNI HOTEL AT THE BATTERY ATLANTA

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BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, a selection of Numi 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 25% service charge and 6% sales tax. All menus and prices are subject to change.

BUILD YOUR OWN SOUPS | CHOOSE ONE

White bean & chicken chili

Tomato bisque

Butternut squash bisque

SALADS | CHOOSE TWO

Arugula, quinoa, roasted vegetables and
Champagne vinaigrette

Baby gem lettuce, cherry tomatoes, hydroponic
cucumbers, carrots, choice of dressing

Spinach, candied pears, smoked pecans, Asher blue
cheese and citrus vinaigrette

Green bean, shallots, almonds, ham lardons

ENTRÉES | CHOOSE TWO

Smoked beef tenderloin, cabernet reduction

Grilled marinated salmon, cream sauce

Chicken Florentine, spinach fondue

Roasted pork tenderloin, peach glaze

95 per person

SIDES | CHOOSE TWO

Citrus-glazed carrots

EVOO-roasted broccoli with sea salt

Sautéed french green beans

Caramelized Brussels sprouts

Southern mac and cheese

Roasted garlic mashed potatoes

Thyme roasted potatoes

DESSERTS | CHOOSE ONE

Mini strawberry shortcakes

Mini chocolate cream puffs

Assorted whoopie pies

Pecan tartlets

Flourless chocolate cake bites



BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, a selection of Numi 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 25% service charge and 6% sales tax. All menus and prices are subject to change.

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, applewood-smoked bacon and red onions
- Jalapeño cornbread

DESSERTS

- Pecan tartlets
- Gluten-friendly chocolate cake squares
- Peach cheesecake bites
- 91 per person

PEACHTREE

STARTERS

- Baby lettuce salad | tomatoes, cucumbers, carrots, choice of dressing
- Green bean salad | shallots, almonds and ham lardons

ENTRÉES

- Seared chicken, herb jus
- Grilled salmon, corn salsa

ACCOMPANIMENTS

- Roasted sweet potatoes
- Baby squash
- Artisan rolls

DESSERTS

- Peach tart bites
- Pecan tartlets
- Assorted whoopie pies
- 93 per person



BUFFETS

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Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

PIEDMONT

SOUPS | CHOOSE ONE

Cream of wild mushroom

Tomato bisque

Butternut squash bisque

STARTERS

Spring greens salad | tomatoes, cucumbers, red onions, artichokes and lemon vinaigrette

Bulgur salad | Edamame and tomatoes

ENTRÉES

Grilled petite filet, sautéed onions, mushrooms, red wine reduction sauce

Blackened mahi-mahi, citrus butter

ACCOMPANIMENTS

Garlic roasted red bliss potatoes

Mélange of seasonal vegetables

Artisan rolls

DESSERTS

Flourless chocolate bites

Mini strawberry shortcakes

Key lime tartlets

96 per person

DINNER

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PLATED

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

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

Butternut squash bisque

Cream of forest mushroom

SALADS

Wedge | blue cheese, applewood-smoked bacon, tomatoes, buttermilk dressing

Caprese | vine-ripened tomatoes, mozzarella, baby greens, balsamic vinaigrette

Bibb | strawberries, pecans, goat cheese, citrus vinaigrette

Mixed baby greens | tomatoes, carrots, olives, cucumbers, herbed croutons, balsamic vinaigrette

DESSERTS | CHOOSE ONE

Flourless chocolate torte, raspberry chocolate sauce

Triple-berry tart, fresh pastry cream

Hummingbird cake, white chocolate ganache

Red velvet cake, chocolate sauce

Peach cheesecake, lemon-peach syrup

ENTRÉES

SEARED CHICKEN STUFFED WITH WILD MUSHROOM DUXELLE

Seasonal vegetables, smashed baby red potatoes

72 per person

GRILLED CHICKEN

Vidalia onion jus, Southern succotash, seasonal vegetables

72 per person

GRILLED SCOTTISH SALMON

Parmesan cheese grits, seasonal vegetables, butter sauce

75 per person

SEARED MAHI-MAHI

Thyme lemon butter, seasonal vegetables, Parmesan cheese grits

77 per person

ROASTED BEEF TENDERLOIN

Mushroom red wine reduction, seasonal vegetables, roasted garlic whipped potatoes

84 per person

BRAISED BEEF SHORT RIB

Roasted root vegetables, potato purée, natural jus

82 per person

DINNER

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NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

BEVERAGES

Stance regular or decaffeinated coffee | 95 per gallon

Assorted Numi hot teas | 85 per gallon

Classic black iced tea | 85 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 7 each

Assorted Kohana canned coffee drinks | 7 each

Assorted soft drinks | 6 each

Dasani | 6 each

S.Pellegrino Essenza flavored sparkling mineral water | 6 each

S.Pellegrino sparkling mineral water | 6 each

Red Bull | Energy Drink or Sugarfree | 7 each

Powerade sports drinks | 6 each

Naked fruit juice & smoothies | 7 each

Coconut water | 7 each

Enroot cold brew tea | 7 each

Smart Water | 7 each

Hot chocolate | 80 per gallon

Hot apple cider | 80 per gallon

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 25% service charge and 6% sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry Spiced

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi Light

Bourbon | Old Forester

Scotch | Johnnie Walker Red Label

Tequila | Milagro Silver

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Silver

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOOSE THREE

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORTED AND CRAFT CHOOSE THREE

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

HOST BAR

Craft brands | 15 per drink

Premium brands | 14 per drink

Call brands | 13 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

Premium wine | 14 per drink

House wine | 13 per drink

Soft drinks | 6 per drink

Cordials | 15 per drink

CASH BAR

Craft brands | 16 per drink

Premium brands | 15 per drink

Call brands | 14 per drink

Domestic beer | 10 per drink

Imported beer | 11 per drink

Premium wine | 15 per drink

House wine | 14 per drink

Soft drinks | 7 per drink

Cordials | 16 per drink

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BEVERAGES

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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 25% service charge and 6% sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

First hour | 30 per person

Second hour | 18 per person

Each additional hour | 16 per person

PREMIUM

First hour | 28 per person

Second hour | 17 per person

Each additional hour | 14 per person

CALL

First hour | 26 per person

Second hour | 16 per person

Each additional hour | 14 per person

BEER AND WINE

First hour | 25 per person

Second hour | 13 per person

Each additional hour | 11 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, Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | blood orange-guava Barmalade, Omni sour

SPICY MANGO SMASH

Vodka, rum or gin | mango-habanero Barmalade, pineapple juice, Omni sour

APPLE-PEAR CRUSH

Vodka or gin | apple-pear Barmalade, orange liqueur, Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime

9 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour, Angostura bitters

9 per drink

BEVERAGES

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WINE RACK

Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

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.

Additional wine selections are available.

WINES

SPARKLING

Campo Viejo | California, NV | cava | 44 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 46 per bottle

Chandon | California, NV | rosé sparkling | 60 per bottle

Veuve Clicquot | France | brut champagne | 165 per bottle

WHITE AND BLUSH

Chateau Ste. Michelle | Columbia Valley, Washington | Riesling | 44 per bottle

Zenato | delle Venezie, Italy | pinot grigio | 52 per bottle

Bulletin Place | Southeastern Australia | sauvignon blanc | 44 per bottle

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 66 per bottle

Hayes Ranch | California | rosé | 54 per bottle

Decoy by Duckhorn | California | rosé | 66 per bottle

Bulletin Place | Southeastern Australia | chardonnay | 44 per bottle

Hayes Ranch | California | chardonnay | 54 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 66 per bottle

RED

Decoy by Duckhorn | Sonoma County, California | pinot noir | 66 per bottle

Meiomi | California | pinot noir | 54 per bottle

Hayes Ranch | California | merlot | 56 per bottle

Bulletin Place | Southeastern Australia | merlot | 44 per bottle

Decoy by Duckhorn | Sonoma County, California | merlot | 66 per bottle

Catena Vista Flores | Mendoza, Argentina | malbec | 50 per bottle

Bulletin Place | Southeastern Australia | cabernet sauvignon | 44 per bottle

Hayes Ranch | California | cabernet sauvignon | 54 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 66 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 are subject to cancellation charges set forth in the event contract.

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.

DAY-OF CHANGES

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

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 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.

DETAILS

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