

Event Menus

A photograph of a long outdoor dining table set for an event. The table is covered with white linens and set with glassware, plates, and folded napkins. Several colorful floral centerpieces in wooden planters are placed along the table. The background is a blurred outdoor setting with greenery and other tables.

OMNI HOTEL AT THE BATTERY ATLANTA
EVENTS MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

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



CONTINENTAL BREAKFAST BUFFETS

All continental breakfasts include your choice of freshly brewed Stance regular and 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. Service time is one hour.

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PREMIER CONTINENTAL

breakfast pastries
assorted grain cereals, milk
sliced seasonal fruits, berries **df gf vg**
selection of individual yogurts **gf**
jams, honey, sweet butter **gf**
chilled fruit juices **df gf vg**
38 per person

HEALTHY LIFESTYLE

freshly pressed orange & grapefruit juices **df gf vg**
whole fruit display **df gf vg**
chia seed pudding, assorted berries **gf**
steel-cut oatmeal, brown sugar, raisins **gf**
egg white, spinach, soyrizo, whole wheat burritos **df**
45 per person

GEORGIAN CONTINENTAL

danish, butter croissants, muffins
whole bananas, dried fruit, granola **df gf**
steel-cut oatmeal, brown sugar, raisins **gf**
cold cereals, whole milk, 2%, skim milk
fruit yogurts **gf**
chilled fruit juices **df gf vg**
40 per person



BREAKFAST BUFFETS

All breakfast buffets include your choice of freshly brewed Stance regular and 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. Service time is one hour.

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CLASSIC

chilled fruit juices *df gf vg*

seasonal fruits, berries *df gf vg*

individual yogurts *gf*

breakfast pastries, jams, honey, sweet butter

scrambled eggs, salsa, cheddar, chives *gf*

applewood-smoked bacon or country sausage *df gf*

sautéed breakfast potatoes *df gf vg*

52 per person

ENERGIZE & REVITALIZE

assorted whole fruit *df gf vg*

breakfast pastries, jams, honey, sweet butter

cold cereals, fruit yogurts

steel-cut oatmeal, raisins, brown sugar *gf*

vegetable egg white frittata *gf*

chicken sausage *df gf*

roasted red bliss potatoes, onions,

sautéed peppers *df gf vg*

53 per person

SOUTHERN

chilled fruit juices *df gf vg*

seasonal fruits, berries *df gf vg*

individual yogurts *gf*

breakfast pastries, jams, honey, sweet butter

scrambled eggs *gf*

applewood-smoked bacon or chicken sausage *df gf*

hash brown casserole *gf*

cheddar grits *gf*

biscuits & sausage gravy

58 per person



PLATED BREAKFASTS

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

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ALL-AMERICAN BREAKFAST

scrambled farm-fresh eggs *gf*
applewood-smoked bacon or pork sausage *df gf*
breakfast potatoes *df gf vg*
tomato provençal *df gf vg*
39 per person

PANCAKE BREAKFAST

buttermilk pancakes, fresh berries, maple syrup
applewood-smoked bacon or pork sausage *df gf*
breakfast potatoes *df gf vg*
41 per person

FRITTATA BREAKFAST

vegetable organic egg white frittata | spinach, mushroom, cheese *gf*
applewood-smoked bacon or pork sausage *df gf*
breakfast potatoes *df gf vg*
41 per person



BREAKFAST BUFFET 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, dried organic fruits, assorted organic milks

8 per person

BRIOCHE FRENCH TOAST

powdered sugar, whipped butter, warm maple syrup

16 per person

SHRIMP & GRITS

georgia shrimp sautéed in garlic & herb butter, tasso ham, sweet corn gravy, cheddar stone-ground grits **gf**

20 per person

OMELET STATION

made-to-order omelets **df gf**

additions | ham, applewood-smoked bacon, sausage, bell peppers, spinach, mushrooms, tomatoes, cheese

19 per person | attendant required

AVOCADO TOAST

whole wheat toast, sliced avocado, radish, tomato confit, cracked black pepper, herbs **df**

16 per person

IRISH STEEL-CUT OATMEAL BAR

fresh berries, almonds, sugared pecans, dried fruits, brown sugar, warm maple syrup **n gf**

10 per person

SMOKED SALMON DISPLAY

thinly sliced smoked salmon, sliced red onions, tomatoes, capers, chopped boiled egg, cream cheese **gf**

22 per person

WAFFLE STATION

made-to-order belgian waffles

toppings | strawberry compote, whipped cream, cinnamon butter, maple syrup

15 per person | attendant required



THEMED BREAKS

Themed break service time is 30 minutes.

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RISE & SHINE

SNACKS

assorted breakfast breads

french toast kabobs

nutella & banana bites *n*

BEVERAGES

naked juice

31 per person

THE COFFEE HOUSE

SNACKS

assorted doughnuts, glazed doughnut holes

assorted scones

pecan sticky buns *n*

BEVERAGES

cold brew coffee

33 per person

WELLNESS

SNACKS

whole wheat pinwheel | natural turkey, avocado, tomato *df*

tree-picked whole fruit basket *df gf vg*

BEVERAGES

honeydew & kale shooters *df gf vg*

blueberry milk shots *gf*

35 per person

BERRY HEALTHY

SNACKS

berry parfaits

kind bars *n*

BEVERAGES

strawberry & banana smoothie *gf*

pomegranate & blackberry smoothie *gf*

32 per person



THEMED BREAKS

Themed break service time is 30 minutes.

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TAKE ME TO THE BALLPARK

SNACKS

warm soft german pretzel bites, spicy mustard, aged cheese sauce

cotton candy *df gf vg*

roasted peanuts *n df gf vg*

BEVERAGES

ice-cold root beer & sodas

24 per person

SPRING TRAINING

SNACKS

energy oat balls | rolled oats, peanut butter, chocolate chips, dried fruit, flax seed *gf*

fruit kabobs, greek yogurt, local honey dipping sauce *df gf*

roasted turkey & cheddar pinwheel bites

chips & spring onion dip *gf*

BEVERAGES

flavored waters

32 per person

HOME RUN

SNACKS

warm soft pretzel knots, cheese sauce, whole-grain mustard

mini corn dogs

cracker jack *n df gf*

roasted peanuts *n df gf vg*

BEVERAGES

ice-cold root beer

31 per person

CRUDITÉS & DIPS

SNACKS

assortment of chef's fresh vegetables *df gf vg*

grilled naan bread

traditional hummus *df gf vg*

roasted red pepper hummus *df gf vg*

yogurt dip *gf*

BEVERAGES

fruit & mint-infused waters

32 per person



THEMED BREAKS

Themed break service time is 30 minutes.

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SWEET & SAVORY SNACKS

homemade spiced pecans *n df gf vg*
rosemary cashews *n df gf vg*
sugar, oatmeal raisin & chocolate chip cookies
brownies & blondies *n*

BEVERAGES

chocolate milk
2% milk
almond milk
30 per person

SWEET AND SALTY SNACKS

build-your-own trail mix bar | cashews,
walnuts, pecans, peanuts, yogurt raisins,
banana chips, gluten-friendly pretzels,
chocolate chips, mini m&m's *n gf*
assorted whole fruits *df gf vg*

BEVERAGES

iced green tea
24 per person

ICE CREAM SNACKS

frozen fruit bars
häagen-dazs ice cream bars
novelty ice cream bars
sweet & salty nut bars *n*

BEVERAGES

bottled waters
20 per person

CANDY BAR SNACKS

m&m's, jelly beans, gummy bears, candied pecans,
yogurt-covered pretzels, cherry sours,
reese's peanut butter cups, malted milk balls,
chocolate-covered almonds *n*

BEVERAGES

root beer floats
22 per person



SNACKS

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MORNING

- hard-boiled eggs **df gf** | 36 per dozen
- pecan sticky buns **n** | 60 per dozen
- croissants | 60 per dozen
- assorted danishes | 60 per dozen
- bagels, cream cheese | 60 per dozen
- fresh fruits, melons, berries, yogurt, mint **df gf** | 14 per person
- greek yogurts **gf** | 8 each
- granola & multigrain bars **n** | 8 each
- egg & sausage sandwich | egg, sausage, cheddar, buttermilk biscuit | 120 per dozen
- egg & ham sandwich | egg, ham, havarti cheese, butter croissant | 120 per dozen
- egg & bacon sandwich | egg, applewood-smoked bacon, swiss cheese, english muffin | 120 per dozen
- egg & bean wrap | scrambled eggs, black beans, bell pepper, pepper jack cheese, flour tortilla | 120 per dozen

AFTERNOON

- whole fruit **df gf vg** | 60 per dozen
- bagged chips & pretzels **df gf** | 6 each
- tortilla chips, salsa, guacamole **df gf** | 14 per person
- assorted brownies & blondies **n** | 60 per dozen
- assorted cookies | chocolate chip chunk, peanut butter, white chocolate & macadamia, oatmeal raisin, sugar **n** | 60 per dozen
- warm soft german pretzel bites, aged cheese sauce, whole-grain mustard | 12 per person
- roasted & lightly salted mixed nuts **n df gf vg** | 8 per person
- freshly popped popcorn **df gf vg** | 8 per person
- hearty trail mix **n gf vg** | 8 per person
- assorted candy bars | 5 each



LUNCH BUFFETS

All lunch buffets include your choice of freshly brewed Stance regular and 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. Service 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, balsamic vinaigrette, buttermilk ranch dressing **df gf vg**

red potato salad | black pepper, green onions **gf**

caesar salad | chopped romaine, olives, grape tomatoes, parmesan cheese, caesar dressing **gf**

arugula & quinoa | roasted vegetables, feta, champagne vinaigrette **gf**

marinated vegetable salad **df gf vg**

DESSERTS | CHOOSE TWO

lemon squares

mini strawberry tea cake

mini chocolate cream puffs

mini cheesecake bites

chocolate chip cookies

pecan squares **n**

60 per person

SANDWICHES | CHOOSE THREE

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

roast beef | prime roast beef, 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, baby lettuce, roasted garlic hummus, spinach tortilla **vg**

chicken salad | fuji apples, pecans, grapes, croissant



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BUILD YOUR OWN BUFFET

SOUPS

chef's selection of seasonal soup

SALADS | CHOOSE TWO

seasonal couscous pasta salad **df**

seasonal field greens | mixed lettuce, tomatoes, carrots, cucumbers, croutons, buttermilk dressing, balsamic vinaigrette **df gf vg**

loaded baked potato salad **gf**

caesar salad | chopped romaine, olives, grape tomatoes, parmesan cheese, caesar dressing **gf**

arugula & quinoa | roasted vegetables, feta, champagne vinaigrette **gf**

ENTRÉES

seared salmon, lemon & caper butter **gf**

grilled marinated chicken, natural jus **df gf**

petite filet, port wine reduction **df gf**

grilled mahi-mahi, corn relish **df gf**

pasta primavera | roasted vegetables, marinara **df**

SIDES | CHOOSE TWO

herb roasted potatoes **df gf vg**

roasted garlic mashed potatoes **gf**

seasonal wild rice pilaf **df gf vg**

southern-style green beans **df gf vg**

lemon-scented asparagus **df gf vg**

orange-glazed heirloom carrots **df gf vg**

DESSERTS | CHOOSE TWO

flourless chocolate cake bites **gf**

lemon squares

georgia pecan tarts **n**

key lime pie tarts

mini cheesecake bites

peach tarts

65 per person | two entrées

75 per person | three entrées



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ITALIAN INSPIRATION

SOUPS

chef's selection of seasonal soup

SALADS | CHOOSE ONE

heirloom | arugula, cherry tomatoes, mozzarella pearls, basil chiffonade, balsamic vinaigrette, sea salt **gf**

baby gem caesar | garlic croutons, shredded parmigiano cheese, zesty caesar dressing **gf**

STARTERS

tomato, ciliegine mozzarella, basil, balsamic vinaigrette **gf**

antipasti salad **gf**

ENTRÉES

mahi-mahi puttanesca | capers, crushed tomatoes, kalamata olives, fresh herbs **df gf**

tricolor tortellini, roasted broccoli, peppers, onions, alfredo sauce

seared chicken, lemon white wine sauce **df gf**

ACCOMPANIMENTS

lemon-scented asparagus **df gf vg**

DESSERT

tiramisu

cannoli

mini cream puffs

65 per person

ENERGIZE BUFFET

SOUPS

chef's selection of seasonal soup

STARTERS

fresh fruit tray **df gf vg**

mixed greens | tomatoes, cucumbers, carrots, croutons, buttermilk ranch dressing, balsamic vinaigrette **df gf vg**

baby kale salad | pepitas, dried cranberries, poppy seed yogurt dressing **df gf**

ENTRÉES

grilled cilantro & lime chicken **df gf**

lemon & garlic roasted salmon, lemon butter **gf**

ACCOMPANIMENT

sea salt roasted broccoli **df gf vg**

wild rice pilaf **df gf vg**

sliced fruit, berries **df gf vg**

DESSERTS

mini petit fours

chocolate torte bites

63 per person



LUNCH BUFFETS

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THE DUGOUT STARTERS

chopped salad | diced tomatoes, cucumbers, bacon, cheddar, green goddess dressing *df gf vg*

ENTRÉES | CHOOSE THREE

pulled pork, barbecue sauce *df gf*

smoked chicken *df gf*

southern fried chicken pieces

smoked sausage, peppers, onions *df gf*

griddled crisp catfish, remoulade

ACCOMPANIMENTS

cucumber & red onion salad *df gf vg*

southern coleslaw *gf*

collard greens *gf*

southern mac & cheese

honey butter biscuits, cornbread

DESSERT

white chocolate bread pudding, crème anglaise
70 per person

MI BARRIO STARTERS

black bean salad | peppers, onions, cumin vinaigrette *df gf vg*

organic greens | roasted corn, cherry tomatoes, queso fresco, garlic & cilantro vinaigrette *df gf vg*

guacamole, salsa verde, queso sauce, sour cream, jalapeños, shredded cheddar cheese, limes, diced tomatoes, diced onions, cilantro, tricolor tortilla chips, flour tortillas

ENTRÉES | CHOOSE 2 IF UNDER 20 GUESTS

pollo asado (chicken) *df gf*

carne asada (steak) *df gf*

carnitas (pork) *df gf*

ACCOMPANIMENTS

sweet onion *df gf vg*

poblano peppers *df gf vg*

mexican street corn, chili powder, queso fresco *gf*

spanish rice *df gf vg*

DESSERTS

churros

tres leches cake

67 per person



PLATED LUNCH

All plated lunches are served with your choice of freshly brewed Stance regular and decaffeinated coffee and a selection of Numi teas. For additional entrée selections (maximum is 2), chef selection of sides will accompany the dish and the highest menu price prevails. A final count for each selection is required 3 business days before your event and a tent card or a unique identifier with name and entrée selection is required to ensure seamless service.

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STARTERS | CHOOSE ONE

butternut squash soup, crème fraîche *gf*

mixed greens, grape tomatoes, cucumbers, carrots,
herb crutons, balsamic vinaigrette *df gf vg*

caesar salad | crisp romaine, shaved parmesan,
herb croutons, caesar dressing *gf*

wedge salad | baby iceberg lettuce,
cherry tomatoes, bacon, blue cheese crumbles,
buttermilk ranch dressing *gf*

fruit & nut salad | local greens, fresh strawberries,
candied pecans, crumbled goat cheese,
citrus vinaigrette *n gf*

DESSERT | CHOOSE ONE

flourless chocolate cake | white chocolate &
dark chocolate sauces, whipped cream,
fresh berries *gf*

strawberry shortcake | strawberry compote,
whipped cream, fresh berries

georgia bourbon pecan pie | caramel sauce, whipped
cream *n*

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 *df*

56 per person

GRILLED SALMON

wild rice pilaf, roasted seasonal vegetable medley,
lemon & caper butter *gf*

60 per person

ROASTED MAHI-MAHI

mushroom risotto, green bean almondine,
pistachio brown butter *n gf*

58 per person

BEEF TENDERLOIN

roasted garlic yukon potatoes, grilled asparagus,
port wine demi-glace *df*

66 per person

GNOCCHI

classic italian potato gnocchi, wilted kale,
exotic mushrooms, roasted garlic, herb brown butter

50 per person



BOXED LUNCHES

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

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SANDWICHES CHOOSE TWO

ROAST BEEF

prime roast beef, bibb lettuce,
organic tomato, provolone, 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, bibb lettuce,
organic tomato, cheddar cheese,
pesto aioli, nine-grain bread *n*

CHICKEN SALAD

fuji apples, pecans, grapes, croissant *n*

GRILLED CHICKEN SALAD

grilled chicken breast, mixed greens, tomatoes,
cucumbers, carrots, balsamic vinaigrette *gf*

TRULY VEGETARIAN

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

48 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum of 25 pieces per order. Butler to pass with tray is 150 for up to 3 hours.

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CHILLED

9 PER PIECE

southern chicken salad in phyllo cups *gf*
deviled eggs, applewood-smoked bacon, chives *gf*
antipasti kabob, balsamic reduction *df gf*
caprese skewer *gf*
tomato bruschetta crostini, balsamic glaze

10 PER PIECE

smoked salmon flatbread | pickled red onions,
dill cream, lemon

12 PER PIECE

shaved beef tenderloin crostini, hollandaise aioli
chilled shrimp, spicy cocktail sauce *df gf*
shrimp ceviche shooter *df gf*

HOT

9 PER PIECE

pulled pork hushpuppy,
alabama white barbecue sauce
jerk chicken satay, mango chutney *df gf*
tomato arancini, mascarpone sauce
wild mushroom & goat cheese tart
fried pimento cheese bites
vegetable spring roll
crispy artichoke bite, marinara sauce

10 PER PIECE

meatballs, blue cheese, applewood-smoked bacon *gf*
caramelized pear & brie crostini

12 PER PIECE

chicken & lemongrass potstickers, plum sauce *df*
beef wellington en croûte
tempura shrimp satay, thai chili sauce
lollipop lamb chop, mint pesto *n df gf*
miniature crab cakes, lemon aioli



PRESENTATIONS

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

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ARTISAN CHEESE DISPLAY

local & regional cheeses, assorted fresh & dried fruits, sugared pecans, sliced breads & crostini *n*

30 per person

GRILLED VEGETABLE DISPLAY

assorted grilled seasonal vegetables, aged balsamic drizzle *df gf*

24 per person

FRESH FRUITS

assorted fresh fruits, melons, berries, yogurt, mint *gf*

23 per person

ANTIPASTI STATION

assorted cured meats | prosciutto, soppressata, salami *df gf*

grilled asparagus, marinated cipollini, roasted red peppers, portobello mushrooms, assorted olives, rustic breads *df gf vg*

37 per person

ASIAN STATION

sweet & sour chicken

korean-style short ribs *gf*

tempura-fried shrimp

vegetable fried rice *df gf vg*

pan-fried vegetable lo mein *df*

egg rolls

35 per person | attendant required

PASTA STATION

chef-tossed pasta | penne, bowtie *df*

sauce | marinara, creamy alfredo

toppings | chicken, shrimp, sweet italian sausage *df gf*

seasonal vegetarian ravioli

warm breadsticks, parmesan cheese

35 per person | attendant required

SLIDER STATION

CHOOSE THREE

nashville hot chicken sliders, beef burger sliders, pulled pork sliders, fried cod sliders *gf*

ACCOMPANIMENT

choose one | onion dip or pimento cheese dip *gf*

chips, apple cider coleslaw, pickled green tomato chow-chow, bread & butter pickles *gf*

36 per person



PRESENTATIONS

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

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GNOCCHI STATION

traditional potato gnocchi or sweet potato gnocchi

braised short ribs or pulled smoked chicken *df gf*

truffle oil, bourbon brown butter

ACCOMPANIMENT

exotic mushroom medley, roasted garlic, caramelized pearl onions, baby kale, parmesan, fresh herbs *df gf vg*

38 per person

TRUE GRIT

stone-ground grits *gf*

ACCOMPANIMENT

smoked gouda, white cheddar, pepper jack, roasted vegetables, smoked sausage, blackened chicken

30 per person

MASHED POTATO BAR

yukon potatoes and sweet potatoes *gf*

applewood-smoked bacon, roasted broccoli, sour cream, monterey jack cheese, shredded cheddar cheese, red onions, chives, brown sugar, marshmallows, cinnamon, whipped butter *gf*

38 per person

STREET TACOS

CHOOSE ONE

crispy pork belly *df gf*

honey bbq pulled chicken *df gf*

charred skirt steak *df gf*

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

38 per person

SOUTHERN BARBECUE

black-eyed pea salad, fried green tomatoes, cilantro dressing *df gf vg*

local lettuce, golden raisins, feta cheese, georgia pecans, hydroponic cucumber, apple cider vinaigrette *n gf*

smoked beef brisket, crispy onions, smoky bbq sauce *gf*

southern fried chicken

buttered creamed corn

45 per person



CARVING STATIONS

Chef attendant required at 125 per chef, with one chef per 100 people. A minimum of 20 guests are required for each station.

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 *gf*

38 per person | attendant required

ROASTED WHOLE ANGUS BEEF TENDERLOIN

parmesan potato gratin, cabernet jus,
silver dollar rolls *gf*

65 per person | attendant required



ANCHO-DUSTED ATLANTIC SALMON

georgia peach chutney, lemon zest jasmine rice *gf*

42 per person | attendant required

CITRUS ZEST & THYME-GLAZED TURKEY

sweet potato hash, sage & thyme gravy *gf*

38 per person | attendant required

SMOKED BEEF BRISKET

traditional bbq sauce, peach bbq sauce,
silver dollar rolls *gf*

40 per person | attendant required

SMOKED PRIME RIB

tricolor marble potatoes, merlot jus,
horseradish cream, assorted rolls *gf*

58 per person | attendant required



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 **gf**

classic bread pudding, crème anglais

25 per person | attendant required

CHOCOLATE EXTRAVAGANZA

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

36 per person

ICE CREAM SUNDAE BAR

client will pre-select 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 & rainbow sprinkles,
mixed nuts, mini chocolate chips, gummy bears,
toasted coconut & pretzel crumbles **n**

20 per person | attendant required

MINI DESSERT DISPLAY

chef's assortment of miniature cupcakes &
assorted shooters

23 per person





DINNER BUFFETS

All dinner buffets include your choice of freshly brewed Stance regular and 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. Service 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 *gf*

tomato bisque *df gf vg*

butternut squash bisque *gf*

SALADS | CHOOSE TWO

arugula, quinoa, roasted vegetables,
champagne vinaigrette *df gf vg*

baby gem lettuce, hydroponic cucumbers,
cherry tomatoes, carrots, choice of dressing *df gf vg*

spinach, candied pears, smoked pecans,
asher blue cheese, citrus vinaigrette *n gf*

green beans, shallots, almonds, ham lardons *n*

ENTRÉES | CHOOSE TWO

smoked beef tenderloin, cabernet reduction *df gf*

grilled marinated salmon, cream sauce *gf*

chicken florentine, spinach fondue *gf*

roasted pork tenderloin, peach glaze *gf*

98 per person

SIDES | CHOOSE TWO

citrus-glazed carrots *df gf vg*

evoo roasted broccoli, sea salt *df gf vg*

sautéed french green beans *df gf vg*

caramelized brussels sprouts *gf*

southern mac & cheese

roasted garlic mashed potatoes *gf*

thyme roasted potatoes *df gf vg*

DESSERTS | CHOOSE ONE

mini strawberry shortcakes

mini chocolate cream puffs

assorted whoopie pies

pecan tartlets *n*

flourless chocolate cake bites *gf*



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BUCKHEAD

STARTERS

brunswick stew *gf*

southern chopped salad *gf*

ENTRÉES

smoked chicken, alabama white barbecue sauce *gf*

coca-cola st. louis-style ribs *gf*

ACCOMPANIMENTS

southern potato salad *gf*

traditional coleslaw *gf*

three-cheese mac & cheese

southern green beans, applewood-smoked bacon,
red onions *gf*

jalapeño cornbread

DESSERTS

pecan tartlets *n*

gluten-friendly chocolate cake squares *gf*

peach cheesecake bites

95 per person

PEACHTREE

STARTERS

baby lettuce salad | tomatoes, cucumbers, carrots,
choice of dressing *df gf vg*

green bean salad | shallots, almonds, ham lardons *n*

ENTRÉES

seared chicken, herb jus *df gf*

grilled salmon, corn salsa *df gf*

ACCOMPANIMENTS

roasted sweet potatoes *df gf vg*

baby squash *df gf vg*

artisan rolls *df*

DESSERTS

peach tart bites

pecan tartlets *n*

assorted whoopie pies

98 per person



DINNER BUFFETS

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PIEDMONT

SOUPS | CHOOSE ONE

cream of wild mushroom *gf*

tomato bisque *df gf vg*

butternut squash bisque *gf*

STARTERS

spring greens salad | tomatoes, cucumbers,
red onions, artichokes, lemon vinaigrette *df gf vg*

bulgur salad | edamame, tomatoes *df gf vg*

ENTRÉES

grilled petite filet, sautéed onions, mushrooms,
red wine reduction sauce *df gf*

blackened mahi-mahi, citrus butter *gf*

ACCOMPANIMENTS

garlic roasted red bliss potatoes *df gf vg*

mélange of seasonal vegetables *df vg*

artisan rolls

DESSERTS

flourless chocolate bites *gf*

mini strawberry shortcakes

key lime tartlets

105 per person



PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee and a selection of Numi teas. For additional entrée selections (maximum is 2), chef selection of sides will accompany the dish, and the highest menu price prevails. A final count for each selection is required 3 business days before your event and a tent card or a unique identifier with name and entrée selection is required to ensure seamless service. Two entrées can be selected for dual-plated option for 22 additional per person.

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 *gf*

cream of forest mushroom *gf*

SALADS

wedge | blue cheese, applewood-smoked bacon, tomatoes, buttermilk dressing *gf*

caprese | vine-ripened tomatoes, baby greens, mozzarella, balsamic vinaigrette *gf*

bibb | strawberries, pecans, goat cheese, citrus vinaigrette *n gf*

mixed baby greens | tomatoes, carrots, olives, cucumbers, herbed croutons, balsamic vinaigrette *df gf vg*

DESSERTS | CHOOSE ONE

flourless chocolate torte,
raspberry chocolate sauce *gf*

triple-berry tart, pastry cream

hummingbird cake, white chocolate ganache

red velvet cake, chocolate sauce

peach cheesecake, lemon & peach syrup

ENTRÉES

SEARED CHICKEN STUFFED WITH WILD MUSHROOM DUXELLES

seasonal vegetables, smashed baby red potatoes *gf*
75 per person

GRILLED CHICKEN

vidalia onion jus, southern succotash, seasonal vegetables *df gf*
75 per person

GRILLED SCOTTISH SALMON

parmesan cheese grits, seasonal vegetables, butter sauce *gf*
80 per person

SEARED MAHI-MAHI

thyme & lemon butter, seasonal vegetables, parmesan cheese grits *gf*
78 per person

ROASTED BEEF TENDERLOIN

mushroom red wine reduction, seasonal vegetables, roasted garlic whipped potatoes *gf*
92 per person

BRAISED BEEF SHORT RIB

roasted root vegetables, potato purée, natural jus *gf*
85 per person



À LA CARTE 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 | 105 per gallon

assorted numi hot teas | 105 per gallon

classic black iced tea | 90 per gallon

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 8 each

assorted kohana canned coffee drinks | 9 each

assorted soft drinks | 7 each

dasani water | 6 each

s.pellegrino essenza flavored sparkling
mineral water | 7 each

s.pellegrino sparkling mineral water | 7 each

red bull | energy drink or sugarfree | 8 each

powerade sports drinks | 7 each

naked fruit juice & smoothies | 8 each

coconut water | 8 each

enroot cold brew tea | 8 each

smart water | 8 each

hot chocolate | 90 per gallon

hot apple cider | 85 per gallon

BEVERAGE PACKAGES

FULL DAY

stance regular & decaffeinated coffee,
assorted numi hot teas, iced tea, soft drinks,
bottled still water, sparkling water

65 per person | 8 hours

HALF-DAY

stance regular & decaffeinated coffee,
assorted numi hot teas, iced tea, soft drinks,
bottled still water, sparkling water

40 per person | 4 hours



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 | bacardí 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, miller lite

IMPORTED & CRAFT CHOOSE THREE

heineken, corona, blue moon belgian white,
dos equis, samuel adams boston lager,
voodoo ranger juicy haze ipa

HOST BAR

craft brands | 16 per drink
premium brands | 15 per drink
call brands | 14 per drink
domestic beer | 9 per drink
imported & craft beer | 10 per drink
premium wine | 15 per drink
house wine | 14 per drink
soft drinks | 7 per drink
cordials | 15 per drink

CASH BAR

craft brands | 17 per drink
premium brands | 16 per drink
call brands | 15 per drink
domestic beer | 10 per drink
imported & craft beer | 11 per drink
premium wine | 16 per drink
house wine | 15 per drink
soft drinks | 8 per drink
cordials | 16 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, 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 | 32 per person
second hour | 22 per person
each additional hour | 20 per person

PREMIUM

first hour | 30 per person
second hour | 20 per person
each additional hour | 18 per person

CALL

first hour | 28 per person
second hour | 18 per person
each additional hour | 16 per person

BEER AND WINE

first hour | 27 per person
second hour | 17 per person
each additional hour | 15 per person

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar.

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 a selection of barmalade-inspired mocktails to any bar.

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



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.

SPARKLING

campo viejo | california, nv | cava | 48 per bottle
ruffino | veneto, italy, nv | prosecco | 52 per bottle
chandon | california, nv |
rosé sparkling | 72 per bottle
veuve clicquot | france |
brut champagne | 190 per bottle

WHITE & BLUSH

chateau ste. michelle | columbia valley, washington |
riesling | 52 per bottle
zenato | delle venezie, italy |
pinot grigio | 56 per bottle
bulletin place | southeastern australia |
sauvignon blanc | 48 per bottle
decoy by duckhorn | sonoma county, california |
sauvignon blanc | 72 per bottle
hayes ranch | california | rosé | 56 per bottle
decoy by duckhorn | california | rosé | 72 per bottle
bulletin place | southeastern australia |
chardonnay | 48 per bottle
hayes ranch | california |
chardonnay | 56 per bottle
decoy by duckhorn | sonoma county, california |
chardonnay | 72 per bottle

RED

decoy by duckhorn | sonoma county, california |
pinot noir | 72 per bottle
meiomi | california | pinot noir | 62 per bottle
hayes ranch | california | merlot | 58 per bottle
bulletin place | southeastern australia |
merlot | 48 per bottle
decoy by duckhorn | sonoma county, california |
merlot | 72 per bottle
catena vista flores | mendoza, argentina |
malbec | 56 per bottle
bulletin place | southeastern australia |
cabernet sauvignon | 48 per bottle
hayes ranch | california |
cabernet sauvignon | 58 per bottle
decoy by duckhorn | sonoma county, california |
cabernet sauvignon | 72 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 will 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.

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.

GUEST ROOM AMENITIES

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

FOOD & 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.

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

Temperature is 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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CONTACT INFORMATION