

BRASSICA

SOLARIUM MENU

DINNER

3376 PEACHTREE RD NE, ATLANTA, GA 30326

PRIVATE DINNER MENU #1 • \$149

CHOICE OF APPETIZER

YELLOW CORN CHOWDER

blackened shrimp, bacon, brioche croutons

GRILLED CAESAR

baby romaine, anchovies, crostini, parmesan cheese, house-made caesar
dressing

ROASTED BABY BEETS | V

mache lettuce, candied pecans, roquefort cheese, lemon vinaigrette

CHOICE OF MAIN

SEARED RED SNAPPER

green pea mousseline, smoked trout caviar, crispy leeks, basil oil

SUMMER ACQUERELLO RISOTTO

squash blossom, parmesan, citrus gremolata, parsley oil

BRAISED SHORT RIBS

parsley mashed potato, roasted beets, crispy okra

CHOICE OF DESSERT

CHEESE CAKE

CHOCOLATE TRINITY CAKE

PRIVATE DINNER MENU #2 • \$169

CHOICE OF SOUP

SEASONAL CHEF'S SOUP
inquire with the catering sales team

YELLOW CORN CHOWDER
blackened shrimp, bacon, brioche croutons

BUTTERNUT SQUASH BISQUE
mascarpone mousse, green apples,
caramelized pecans

CHOICE OF APPETIZER

ROASTED BABY BEETS | V
mache lettuce, candied pecans, roquefort cheese,
lemon vinaigrette

CRISPY AVOCADO
truffle aioli

SEAFOOD TARTARE DUO
yellowfin tuna, ora king salmon, avocado, toasted
sesame, lemon basil aioli, sriracha vinaigrette,
taro root chips

CHOICE OF MAIN

GRILLED BRANZINO
shaved egg yolk, egg white, marble potato, celery root purée, brown
butter sauce

SUMMER ACQUERELLO RISOTTO
squash blossom, parmesan, citrus gremolata, parsley oil

PARSLEY CHARRED WAGYU NY STRIP
marble potato, jumbo asparagus, fresh truffle, peppercorn sauce

CHOICE OF DESSERT

CHEESE CAKE

CHOCOLATE TRINITY CAKE

PRIVATE DINNER MENU #3 • \$199

CHOICE OF SOUP

SEASONAL CHEF'S SOUP

inquire with the catering sales team

YELLOW CORN CHOWDER

blackened shrimp, bacon, brioche croutons

BUTTERNUT SQUASH BISQUE

mascarpone mousse, green apples,
caramelized pecans

CHOICE OF APPETIZER

ROASTED BABY BEETS | V

mache lettuce, candied pecans, roquefort cheese,
lemon vinaigrette

CRISPY AVOCADO

truffle aioli

SEAFOOD TARTARE DUO

yellowfin tuna, ora king salmon, avocado, toasted
sesame, lemon basil aioli, sriracha vinaigrette,
taro root chips

CHOICE OF FISH COURSE

GRILLED BRANZINO

shaved egg yolk, egg white, marble potato, celery
root purée, brown butter sauce

SEARED SALMON

Green pea mousseline, smoked trout caviar,
crispy leeks, basil oil

CHOICE OF MEAT COURSE

BRAISED SHORT RIB

Parsley mashed potato, roasted beets, crispy okra

ROASTED RACK OF SPRING LAMB

Herb whipped potatoes, asparagus, blackberry &
rosemary demi-glace

CHOICE OF DESSERT

CHEESE CAKE

CHOCOLATE TRINITY CAKE

THE PRIVATE CHEF'S TABLE • \$260

A chef-inspired, family-style menu featuring tableside presentations for a dynamic and engaging dining experience

CHEF-INSPIRED AMUSE BOUCHE
seasonally & chef-crafted amuse bouche for the table

CHEF CURATED APPETIZERS
four seasonally & chef-inspired shareable appetizers

MAINS

LOBSTER THERMIDOR
1.5lb lobster
(one per six guests)

WHOLE ROASTED CHICKEN
foie gras-madeira sauce
(one per six guests)

ADD ON:
AUSTRALIAN WAGYU TOMAHAWK
32 ounce to 50 ounce, \$8 per ounce

MAINS ARE ACCOMPANIED BY THREE CHEF'S CURATED
SIDES PER SIX GUESTS

CHOICE OF DESSERT

CHEESE CAKE

CHOCOLATE TRINITY CAKE

GENERAL INFORMATION

The following pages outline our selection of menus carefully designed by our Executive Chef, Bermyson Dorvil and his Culinary Team. Our team of Catering and Event professionals would be happy to customize and tailor specialty menus upon request.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the hotel requires the menu and specific details one (1) week prior to the function. In the event the menu is not received one (1) week prior to the function, the hotel will select appropriate menus to fit your needs. You will receive a copy of the Restaurant Event Orders (REO's) to which additions or deletions can be made. When the Event Orders are finalized, Event Orders must be signed and returned to the Catering or Event Manager (1) week in advance. The Restaurant Event Order will serve as the food and beverage contract. Each selection must be made 72 hours prior.

GUARANTEE

We need your assistance in making your events a success. Waldorf Astoria Atlanta Buckhead and Brassica requires that clients notify the Catering and Event Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. If no guaranteed number is received, the expected attendance listed on the BEO's are considered the guarantee.

AUDIO VISUAL EQUIPMENT

The Hotel has a fully equipped audio-visual company on property, AV Media, which can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Catering or Event Manager or AV Media directly for rates and information.

FOOD & BEVERAGE SERVICE

Waldorf Astoria Atlanta Buckhead and Brassica are the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel and Restaurant. In the event you prefer to provide your own wine selection a \$150.00 per 750ml bottle corkage fee will be applied to the final bill.

Custom printed menus are available at \$5.00 per guest.

Dessert fee of \$5.00 per guest will be applied to desserts not provided by Brassica.

Cake Cutting fee of \$150.00 per cake will be applied for any guest provided cakes.

TAXES & SERVICE CHARGES

Current state sales tax is 8.9% and state liquor tax is 3%. 20% is a gratuity and fully distributed to the service staff. Such taxes and service charges are subject to change without notice.

PAYMENT

A deposit of 50% of the food and beverage minimum is required upon confirmation of the event. Cancellations within 14 days of the event will forfeit the deposit. Buyout events will require a more stringent cancellation policy.

HILTON HONORS POINTS

To attain Hilton Honors points for your restaurant event please give the Catering or Event Manager your Hilton Honors number prior to the event. Hilton Honors points cannot be given after the event has occurred.

BILLING & PAYMENT

GUARANTEE

The final menu option and details are required one (1) week prior to the function. The guarantee is required (72) business hours prior to the event. If no guest count is received, then the contracted expected number will be charged. The final billing is based on this guarantee or actual attendance, whichever number is greater.

ADDITIONAL FEES

An 8.9% sales tax and 20% automatic gratuity will be applied to all restaurant event orders. Rental fees may apply.

MENU CHANGES

The Chef has the right to make any menu and price changes based on availability and seasonality.

ATTENDANCE

All or majority guests are asked to arrive at the start time of the event that is listed on the contract. In the event that they are not there at the contracted time, the restaurant will wait 30 minutes after the contract start time. After this window, there will be a \$200 charge for every additional half hour.

PAYMENT

Valid credit cards (American Express, Visa, MasterCard, Discover), certified check or wire transfer are required forms of payment for deposits and final payments (which are due (3) business days prior to event). Payment by certified check or wire transfer without credit card on file will result in an additional, 20% deposit of estimated total.

FOOD & BEVERAGE MINIMUM

Food & Beverage Minimum will be confirmed by your Catering Manager. Minimum Does Not Include Tax, Gratuity and Service Charge.

DEPOSIT SCHEDULE

Initial Deposit: 50% due with the return of signed agreement. Final Deposit: 50% of the estimated total bill due (3) days prior to the event.

CANCELLATION POLICY

Cancellations within 14 days of the event will forfeit all deposits paid. You agree and understand that in the event of cancellation the cancellation charges plus 8.9% sales tax will be charged.

BILLING PROCESS

On the day/night of the event, if the bill is above or below the estimated amount, the credit card on file will be adjusted accordingly. The final bill the day/night of can only be charged to the card on file. We will not accept any other forms of payment on-site. We will require the host of the event to sign the final bill and acknowledge the charges. If the signature is not obtained, the final bill will be charged to the master account and the signature on this document will be a guarantee for all final charges. A final invoice will be emailed to the event contact after the event, please allow up to (3) business days.