



TITANIC AT THE GEORGIA AQUARIUM
WOLFGANG PUCK CATERING

FIRST CLASS DINNER RECEPTION

Three Hours | Premium Bar* | Titanic Admission | \$130 per person **

Priced on a Minimum of 75 guests

TITANIC
AQUATIC

IMMERSE YOURSELF
IN THE LEGEND.™



GEORGIA AQUARIUM

Georgia Aquarium &

Wolfgang Puck Catering

225 Baker Street

Atlanta, GA 30313

t. 404.581.4126

www.georgiaaquarium.org

www.wolfgangpuckcatering.com



Wolfgang Puck
catering

PASSED HORS D'OEUVRES FOR FIRST HOUR

Wellfleet Oysters with Grey Goose Bloody Mary Gelée
Forks of Herb Blini House Smoked Salmon and American Osecetra Caviar
White Truffle Parmesan Gougères
Comfit Tomato Stuffed with Herbed French Goat Cheese
Spoons of Au Poive Steak with Hashed Brown Potatoes
Deviled Quail Egg with Caviar and Chives

FIRST COURSE

Sautéed Diver Scallop
Celery Root-Apple Purée, Capers and Vanilla-Blood Orange Reduction

SECOND COURSE

Grilled Quail
Poached Pear, Caramelized Brussels Sprouts and Smoked Bacon

THIRD COURSE

Braised Short Rib and White Bean Ravioli with Black Winter Truffles

ENTRÉE

Roasted Venison Filet Mignon
Black Pepper Spätzle, Swiss Chard, Dried Cherries, and Ginger

DESSERT

Chocolate "5" Spice Beignets with Raspberry Dip and Raspberry-Ginger Sorbet

BEVERAGE

Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee
Assorted Hot Herbal Teas
Cream and Sweeteners

PREMIUM BAR

Premium Brands to include:
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum, Makers Mark Bourbon,
Crown Royal Canadian Whiskey, Chivas Scotch and Milagro Tequila
Titanic Specialty Beverage 'Kir Royale Champagne Cocktail'

HOUSE WINE

Columbia Crest "Two Vines" Chardonnay
Columbia Crest "Two Vines" Cabernet Sauvignon

BARS INCLUDE

Imported and Domestic Beer
Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins
* Premium Bar for 1 hour Cocktail Reception. Dinner wine priced additionally.

** Aquarium Rental Fees may apply for dinners not in Titanic Exhibit.

Excludes 20% service charge and applicable taxes.



TITANIC AT THE GEORGIA AQUARIUM
WOLFGANG PUCK CATERING

FIRST CLASS DINNER RECEPTION

Three Hours | Premium Bar* | Titanic Admission | \$115 per person **

Priced on a Minimum of 75 guests

PASSED HORS D'OEUVRES FOR FIRST HOUR

Oysters à la Russe
Smoked Salmon on Lemon Herb Blini with Dill Crème Fraîche and Caviar
Canapé à l'Amiral

FIRST COURSE

Cream of Barley Soup

SECOND COURSE

Poached Salmon with Mousseline Sauce

Poached Atlantic Salmon

Topped with a Rich Hollandaise Sauce and Garnished with Sliced Cucumber

ENTRÉE

Filet Mignon Lili
Domestic Tenderloin of Beef Medallions
Served with a Buttery Wine Sauce topped with Shaved Truffles

Chateau Potatoes
Creamed Carrots

SORBET

Punch Romaine
Classic Granita of Champagne, Fresh Orange and Lemon Juice and White Rum

DESSERT

Peaches in Chartreuse Jelly
Chocolate Painted Éclairs with French Vanilla Ice Cream

BEVERAGE

Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee
Assorted Hot Herbal Teas
Cream and Sweeteners

PREMIUM BAR

Premium Brands to include:
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum, Makers Mark Bourbon,
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Titanic Specialty Beverage 'Kir Royale Champagne Cocktail'

HOUSE WINE

Columbia Crest "Two Vines" Chardonnay
Columbia Crest "Two Vines" Cabernet Sauvignon

BARS INCLUDE

Imported and Domestic Beer
Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins
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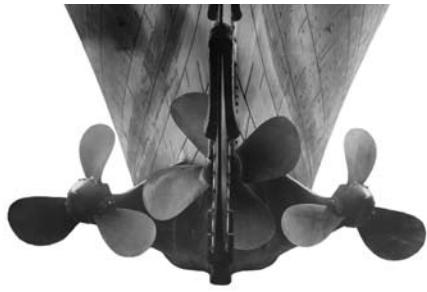
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TITANIC AT THE GEORGIA AQUARIUM
WOLFGANG PUCK CATERING

FIRST CLASS PASSED HORS D' OEUVRES RECEPTION

Two Hours | Premium Bar | Titanic Admission | \$85 per person *

Priced on a Minimum of 75 guests

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PLEASE SELECT EIGHT

- Wellfleet Oyster with Grey Goose Bloody Mary Gelée
- Spicy Tuna Tartar in a Sesame Miso Cone
- Tempura Lobster with Pineapple and Vanilla
- Smoked Salmon, Cucumber and Pumpernickel Pinwheels
- Soy Ginger Glazed Hamachi, Japanese Guacamole and Rice Crackers
- Scallop and Black Truffle Cube
- Kobe Beef Burger with Roquefort and Garlic Aioli
- Deviled Quail Egg with Caviar and Chives
- Spicy Steak Tartar on Russian Black Bread
- Indonesian Steak Tartar Wonton Cup
- Smithfield Farms Suckling Pig Sandwich, Apple Cider Cole Slaw
- White Truffle Parmesan Gougères
- Mini Verenyky filled with Truffle Goat Cheese
- Assorted Tiny Grilled Cheese with Tomato Soup Dip
- Pasta Spoons
- Mushroom Tortellini with Winter Truffles
- Sweet Pea Ravioli with Crab
- Lobster with Sun Dried Tomatoes

PLACED ON COCKTAIL TABLES & BAR

- Marinated Olives with Rosemary and Chili
- Freshly Popped Popcorn with Parmesan and Garlic
- Brown Sugar-Sesame Glazed Cashews
- Flower Pots of Heirloom Market Vegetables
- Homemade Potato Chips with Gorgonzola

PREMIUM BAR

Premium Brands to include:

- Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum, Makers Mark Bourbon,
- Crown Royal Canadian Whiskey, Chivas Scotch and Milagro Tequila
- Titanic Specialty Beverage 'Kir Royale Champagne Cocktail'

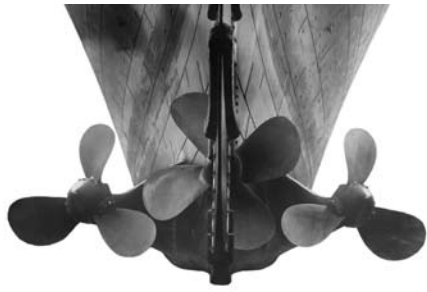
HOUSE WINE

- Columbia Crest "Two Vines" Chardonnay
- Columbia Crest "Two Vines" Cabernet Sauvignon

BARS INCLUDE

- Imported and Domestic Beer
- Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins

* Excludes 20% service charge and applicable taxes.



TITANIC AT THE GEORGIA AQUARIUM
WOLFGANG PUCK CATERING

FIRST CLASS DESSERT RECEPTION

Two Hours | Standard Bar | Titanic Admission | \$60 per person *
Priced on a Minimum of 75 guests

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DESSERT BUFFET

Sticky Toffee Pudding with Toffee Sauce
Warm Apple Cobbler with Almond Crumble
Mini Gingerbread Cupcakes with Cream Cheese Icing
Chocolate Profiteroles with Pistachio Cream
Individual Crème Caramels
Mini Chocolate Purses

TRAY PASSED DESSERTS

Blueberry Cheesecake Cones with Lemon Crumble
Chocolate Decadence Bites with Salted Caramel Sauce
Housemade Beignets with Praline Sauce

BEVERAGE

Assorted Hot Herbal Teas
Freshly Brewed Dark Roasted Regular and Decaffeinated Coffee
Cream and Sweeteners

STANDARD BAR

Brands to include:
Absolut Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Whiskey,
Dewar's Scotch and Jose Cuervo Tequila
Titanic Specialty Beverage "Kir Royale Champagne Cocktail"

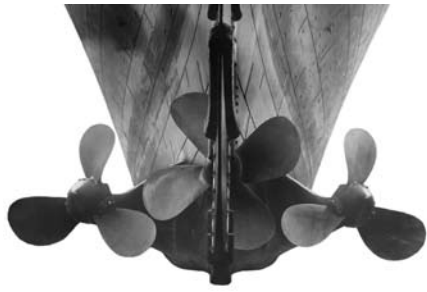
HOUSE WINE

Tunnel of Elms Chardonnay
Tunnel of Elms Cabernet Sauvignon

BARS INCLUDE

Imported and Domestic Beer
Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins

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TITANIC AT THE GEORGIA AQUARIUM
WOLFGANG PUCK CATERING

FIRST CLASS COCKTAIL RECEPTION

Two Hours | Premium Bar | Titanic Admission | \$75 per person *

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PASSED HORS D'OEUVRES

New England Clam Chowder with Bacon Confit and Housemade Oyster Crackers
Sliced Steak Au Poivre with Hashed Browns and Sauce Béarnaise
Mini Meat Ball Sandwiches with Parmesan and Mozzarella Cheese
Forks of Smoked Salmon with Herb Blini and Caviar
Spoons of Agnolotti of the Season

PLACED ON COCKTAIL TABLES & BAR

Chilled Jumbo Shrimp Cocktail and Crab Legs
Served with Cocktail Sauce and Mignonette
Individual Crudités with Truffle Ranch Dressing
Roasted Red Pepper and Garlic Dip
Fava Bean Hummus
Lavosh and Toasted Pita Chips

Marinated Olives with Rosemary and Chili
Freshly Popped Popcorn with Parmesan and Garlic
Brown Sugar-Sesame Glazed Cashews
Homemade Potato Chips with Gorgonzola

TRAY PASSED MINI DESSERTS

Baked Alaska with Raspberry Coulis
Housemade Jell-O with Poached Fruit
Dark Chocolate Dipped Ice Cream Lollipops
Miniature Banana Puddings

PREMIUM BAR

Premium Brands to include:
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum, Makers Mark Bourbon,
Crown Royal Canadian Whiskey, Chivas Scotch and Milagro Tequila
Titanic Specialty Beverage 'Kir Royale Champagne Cocktail'

HOUSE WINE

Columbia Crest "Two Vines" Chardonnay
Columbia Crest "Two Vines" Cabernet Sauvignon

BARS INCLUDE

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Assorted Sodas and Bottle Water, Mixers, Ice, Garnish and Napkins

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