FIRST CLASS DINNER RECEPTION
Three Hours | Premium Bar* | Titanic Admission | $130 per person **
Priced on a Minimum of 75 guests

PASSED HORS D’OEUVRES FOR FIRST HOUR
Wellfleet Oysters with Grey Goose Bloody Mary Gelèe
Forks of Herb Blini House Smoked Salmon and American Osecefra 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 Purèe, 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 withBlack 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’ŒUVRES FOR FIRST HOUR
Oysters à la Russe
Smoked Salmon on Lemon Herb Blini with Dill Crème Fraîche and Caviar
Canapé a 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,
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 PASSED HORS D’OEUVRES RECEPTION
Two Hours | Premium Bar | Titanic Admission | $85 per person *
Priced on a Minimum of 75 guests

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

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

* Excludes 20% service charge and applicable taxes.
TITANIC AT THE GEORGIA AQUARIUM
WOLFGANG PUCK CATERING

FIRST CLASS COCKTAIL RECEPTION
Two Hours | Premium Bar | Titanic Admission | $75 per person *
Priced on a Minimum of 75 guests

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

* Excludes 20% service charge and applicable taxes.