



ATLANTA CONVENTION CENTER AT AMERICASMART

MIX CATERING MENU

BREAKFAST BUFFETS

⇒ Buffet dishes are prepared with cage free eggs and served with cranberry and orange juices, freshly brewed regular & decaffeinated coffee, and assorted herbal teas.

Rise and Shine

Assorted muffins and bagels, whipped cream cheese and seasonal whole fruit

24.⁰⁰ per person

Morning Sunrise

Fresh fruit salad, assorted muffins, croissants, Danish and bagels, whipped cream cheese, individual flavored yogurts, assorted cereals and milk

30.²⁵ per person

Healthy Start

Hard boiled eggs, Greek yogurt, granola, and Georgia grown, fresh fruit salad

25.⁷⁵ per person

Bacon and Eggs

Georgia grown, seasonal fresh fruit salad, fluffy scrambled eggs, breakfast skillet potatoes with onions and peppers, bacon or sausage, and country-style biscuits

38.⁰⁰ per person

Frittata

Assorted muffins, Danish, croissants, multi-grain, whole wheat, and white toast, three cheese breakfast strata, bacon, steel-cut oatmeal bar with pecans, raisins, brown sugar, cinnamon, and milk

48.⁵⁰ per person

Chef Isaiah's Famous French Toast

French toast casserole, seasonal fruit salad and berries, maple syrup, fluffy scrambled eggs, bacon or pork link sausages, assorted muffins and pastries.

51.⁰⁰ per person



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



À LA CARTE BREAKFAST ENHANCEMENTS

- ⇒ À la carte menus are designed for 50 or more guests with service up to two hours.
- ⇒ Beverages are sold separately for à la carte menus.
- ⇒ We suggest a minimum of one chef attendant per 50 guests.

Scrambled Eggs

Fluffy scrambled eggs

7.⁵⁰ per person

Breakfast Meats

Your choice of one (1) of the following:
bacon, turkey bacon, pork link sausage,
pork sausage patty or chicken-apple break-
fast sausage (3 pieces pp)

8.⁷⁵ per person

Steel Cut Oatmeal Station

Steel cut oatmeal with pecans, golden
sweet raisins, brown sugar, ground
cinnamon, and milk

8.⁰⁰ per person

Southern Cast Iron Cooked Grits Station

Southern-style grits with sides of shredded
cheddar cheese, sweet cream butter,
chopped bacon and honey

8.⁵⁰ per person

Individual Breakfast Sandwiches

- Savory sausage with egg and
cheese on a flaky biscuit
- Golden fried chicken on a butter-
milk biscuit
- Savory bacon with egg and cheese
on a flaky croissant
- Cage free fluffy egg white, Swiss,
and spinach on flatbread

12.⁷⁵ per person



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BEVERAGES

Hot Beverages (By the Gallon)

Fresh Brewed Coffee

Regular and decaffeinated, includes half and half, sugar, and sugar substitutes

80.00 per gallon

Starbucks Fresh Brewed Coffee

Regular and decaffeinated, includes half and half, sugar, and sugar substitutes

92.00 per gallon

Assorted Teas

Hot water, includes honey and lemon

80.25 per gallon

Hot Chocolate

House-made served with mini marshmallows, whipped cream, and chocolate chips

80.25 per gallon

Add'l. for premium coffee toppings includes chocolate shavings, cinnamon, flavored syrup, and whipped cream.

Cold Beverages (By the Gallon)

Old Fashioned Lemonade

Served with sugar, sugar substitutes, and lemons

45.00 per gallon

Fresh Brewed Iced Tea

Served with sugar, sugar substitutes, and lemons

45.00 per gallon

Arnold Palmer

Served with sugar, sugar substitutes, and lemons

48.50 per gallon

Infused Water

Lemon-thyme cucumber, rosemary-citrus or pineapple-ginger and basil

45.00 per gallon

Juice

Orange, cranberry, apple

50.00 per gallon

Chilled Beverages (Individual)

20oz Bottled Water

Dasani & Aquafina

4.25 each

10oz Bottled Tropicana Juice

Orange, cranberry, apple,

4.00 each

Assorted Canned Soft Drinks

Coca-Cola & Pepsi products

4.00 each

Sparkling Mineral Water

Perrier / Pellegrino

6.00 each

Sparkling Seltzer Water

Assorted flavors

4.00 each





SNACKS

⇒ All snack items are packaged individually and priced by the piece, except where noted. Minimum order of one dozen per item.

Savory

Assorted Gourmet Trail Mix, 3.5oz

Ask your salesperson for variety options
7.25 each

Almonds, Cashews or Pistachios, 2oz

6.00 each

Skinny Pop Popcorn

Original, Sweet & Salty, Cheddar
4.25 each

Kettle Chips

Original, BBQ, Jalapeño, Salt & Vinegar
4.25 each

Veggie Straws

Sea Salt, Ranch
4.25 each

Assorted Lays Chips

4.00 each

Chex Mix

4.00 each

Shared

Pretzel Bites

Dijon mustard and dark beer cheese sauce
8.50 per person

House-Made Kettle Chips

With ranch dip
5.50 per person

Tortilla Chips with Salsa

5.50 per person

Add Guacamole

4.25 each

Greek-Style Hummus

Extra virgin olive oil and pita chips
7.25 per person

Seasonal Crudités with Hummus or Ranch Dip

7.00 per person

Seasonal Sliced Fruit

7.00 per person

Sweet

Assorted Full Size Candy Bars

4.25 each

Mini Pretzels, 2oz

Yogurt or chocolate covered
6.00 each

Novelty Ice Cream Bars

6.25 each

**All items based on availability*

Healthy

Kashi Health Bars

4.75 each

Cliff Energy Bars

4.75 each

Kind Bars

5.75 each

Chobani Yogurt

5.25 each

Local Fresh Whole Fruit

Choose from:
Apples, oranges, pears, and seasonal item
4.00 each



MEETING BREAKS

- ⇒ Break packages have a minimum of 50 per order for service up to two hours. Bakery selections are priced per two dozen, except where noted.
- ⇒ Each break comes with your choice of: iced tea, lemonade and infused water.
(Choose 2 out of the 3).

Break Packages

Build Your Own Trail Mix Bar

Mini chocolate chips, honey roasted pecans, flax seeds, assorted dried fruits, mini pretzels, pepitas and toasted almonds
18.00 per person

Fresh Popped Popcorn

Attendant popped buttery popcorn with assorted popcorn seasonings
14.00 per person

South of the Border

House-made, warm queso dip, guacamole, pico de gallo, salsa roja, sliced jalapeños, and tortilla chips
20.00 per person

Break Packages

The Mediterranean

Traditional hummus, roasted red pepper hummus, spinach and artichoke dip, tzatziki, fresh crudité's, pita chips, toasted pita, grilled naan, and cracked assortment
21.25 per person

Peach Paradise

Peach crumb bars, Georgia peach pound cake, peach shortbread cookies
18.00 per person

Happy Hour

Tempura chicken bites tossed in sweet & spicy plum sauce, buffalo style sauce, and Sweet Baby Ray's barbecue sauce. Served with celery sticks, carrots, ranch and blue cheese
20.00 per person

Ask your salesperson about adding a mocktail/0.0% ABV bar.

Bakery Selections

**Assorted Bagel
with Cream cheese
115.00 per 2 dozen**

**Assorted Mini Muffins,
Danish, Croissants
80.00 per 2 dozen**

**Cinnamon-Apple
Oatmeal Flan
97.50 per 2 dozen**

**Artisan Scones
93.25 per 2 dozen**

**Assorted Donuts
103.25 per 2 dozen**

**Apple Tart
98.00 per 2 dozen**

**Double Chocolate Brownies
97.50 per 2 dozen**

**Dessert Bars
Assorted Flavors
98.50 per 2 dozen**

**Crave Worthy Cookies
Chocolate chunk, sugar or
oatmeal raisin
98.50 per 2 dozen**

**Parisian Macarons (GF)
Assorted Flavors
114.00 per 2 dozen**

**Assorted Dessert Shooters
Assorted Flavors
109.50 per 2 dozen**



BUFFET LUNCHES

⇒ Lunch buffet menus include iced tea and water station. Lunch buffet menus are designed for 50 or more people with service for up to two hours.

Hot Buffets

The Mart

50.00 per person

Includes the following:

Heirloom Grape Tomato and
Cucumber Salad

Wheat Berry, Fresh Kale,
Sea Salt Roasted Broccoli
and Cauliflower Salad

Steamed Haricot Verts

Smashed Buttermilk Red
Skin Potatoes

Red Burgundy Braised French-Style 8-
Cut Chicken Coq Au Vin

Rosemary Dijon and Locally
Harvested Honey Slow
Roasted Pork Loin

Assorted Mini Dessert Shooters

Apple Tart

The Market

52.00 per person

Includes the following:

Grape Tomatoes and
Fresh Baby Mozzarella

Cheese Stuffed Tortellini Salad

Potato Gratin Dauphinois

Vegetable Ratatouille

Slow Roasted Herb Marinated
Rotisserie Style Chicken

Rosemary Infused Grass
Fed Sirloin of Beef

Assorted Dessert Bars

Taste of the South

49.00 per person

Includes the following:

Southern Style Potato Salad
Tangy Cole Slaw

Fresh Georgia Sweetcorn
Succotash

Camp Fire Cast Iron Skillet
Whiskey Baked Beans

Creamy Tillamook Cheddar
Mac and Cheese

Oak Smoked Tender
8-Cut Barbecue Chicken

10-Hour Dry Spice Rub
Smoked Pulled Pork

Bourbon and Brown
Sugar Peach Cobbler

House-Baked Assorted
Cookies and Brownies

Southwest Tex-Mex

46.00 per person

Includes the following:

Warm Flour Tortilla and
Yellow Corn Tortilla Shells

Shredded Iceberg Lettuce,
Shredded Cheddar Cheese,
Sour Cream, Salsa Roja,
Pico de Gallo

Fire Roasted Yellow Corn,
Black Bean and Sweet Bell Pepper

Steamed Southwest Flavored Rice

Toasted Cumin Refried Pinto Beans

Chicken Fajitas

Beef Fajitas

Dulce de Leche Angel Food Cake

Chocolate Cake

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BOXED LUNCHES

- ⇒ Boxed lunches include a composed side salad, whole seasonal fresh fruit, bagged chips, house-baked cookie, Andes mint, utensils/napkin, mayonnaise, and mustard.
- ⇒ Boxed lunch menus are designed for 50 or more people with Grab N' Go drop off service for up to two hours. Service staff are not provided for Grab N' Go services.

Sandwiches & Salads

Black Forest Honey Roasted Deli-Style Ham and Baby Swiss Cheese

with Dijon grain mustard on a salted pretzel bun

29.⁰⁰ per person

Cage Free Oven Roasted Turkey and Creamy Havarti Cheese

with cranberry-orange and cracked black pepper spread on ciabatta

31.⁵⁰ per person

Sicilian Deli of Genoa Salami, Pepperoni, Hot Capicola Ham, and Provolone Cheese

with sun-dried tomato pesto spread on focaccia

33.⁵⁰ per person

Grilled Chicken Caprese

with grilled marinated chicken, sliced vine ripe tomatoes, fresh mozzarella, and fresh basil on ciabatta

32.⁷⁵ per person

Vine Ripened Heirloom Beefsteak Tomato and Fresh Mozzarella

with mill cracked black pepper and house-made basil pesto spread on brioche

28.⁵⁰ per person

The Ultimate Vegan "B.L.T."

Eggplant bacon, beefsteak tomato, artisan leaf lettuce with chickpea, tahini, and almond milk mayo on gluten-free bread.

34.⁰⁰ per person

Free Range Roasted Chicken Caesar Salad

with red leaf romaine lettuce, grated parmesan cheese, garlic-herb croutons, and creamy Caesar dressing

30.⁰⁰ per person

Composed Salads

- ⇒ Choose one (1) of the following to accompany your boxed lunches.

Georgia Grown Sweet Diced Fruit Salad

with chiffonade mint

Southern Sweet Potato Salad

with candied pecans

Italian-Style Herb Tomato and Cucumber Salad

with Kalamata olives and crumbled feta cheese

Orzo Salad of Grape Tomatoes, Artichoke Hearts, Pepperoncini, and Fresh Spinach

with parmesan cheese and extra virgin olive oil





DINNER ENTRÉES

⇒ Dinner entrées include fresh baked bread assortment and creamy butter, salad and dessert, iced tea and iced water, fresh brewed regular and decaffeinated coffee and assorted herbal teas upon request.

⇒ Dinner entrées are designed for 50 or more people with service for up to two hours.

Salads

Classic Red Leaf Romaine Caesar Salad

Crisp baby red leaf Romaine lettuce gently tossed with Caesar dressing, shredded parmesan Reggiano, and garlic-herb croutons.

Assorted Seasonal Mixed Greens Salad

Mixed field greens paired with heirloom grape tomatoes, shredded carrots, cucumbers, crumbled feta cheese, and candied local pecans, then finished with a peach and cider vinaigrette.

Tomato and Fresh Burrata Salad

Georgia grown vine ripened heirloom beefsteak tomato paired with Burrata cheese, frisée lettuce, extra virgin olive oil, house-made basil pesto, and fresh cracked black pepper.

The B.L.T. Salad

Crisp blend of baby arugula, frisée lettuce and spinach, smoked pork belly, cage free boiled egg, sweet baby grape tomatoes, pickled red onions, and toasted sunflower seeds, then dressed with a Blue Cheese vinaigrette.

Entrées

Airline Chicken Breast

Herb and parmesan crusted chicken served with potato au gratin and brown butter and chef choice of seasonal vegetables.

61.⁰⁰ per person

Grass Fed Sirloin of Beef

Rosemary infused with roasted shallot smashed Yukon gold potatoes and chef choice of seasonal vegetables. Finished with a merlot infused glaze de viande.

64.⁵⁰ per person

Niman Ranch Pork Loin

Georgia pecan and Vermont maple crusted pork loin with sweet potato soufflé and chef choice of seasonal vegetables with caramelized shallots and natural pan jus.

63.⁰⁰ per person

Alaskan King Salmon

Miso and plum glazed salmon with green tea and hibiscus infused steamed jasmine rice, chef choice of seasonal vegetables and a lemongrass and ginger emulsion.

64.⁰⁰ per person

Grass Fed Beef Short Rib

Cabernet-braised grass fed beef short ribs with chef choice of Seasonal vegetables and creamy Asiago and herb polenta.

67.²⁵ per person

Vegetarian

Choose one option to accompany your entrée selection for vegetarian guests.

58.⁰⁰ per person

Roasted Vegetarian Lasagna Roll

Eggplant Parmesan

Desserts

Forest Berry Tart

with French style pastry cream in a flaky shortbread crust with ruby peach and fib balsamic glaze finished with mint and whipped cream.

Flourless Chocolate Cake

with raspberry coulis, whipped cream, and berry garnish.

French-Style Apple Tart

with fresh cream, cocoa dust, berries, and caramel.



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RECEPTIONS

⇒ For action and carving stations, a chef attendant is required.

⇒ Market Price. Please inquire through catering sales representative.

Carving & Action Stations

Prime Rib of Beef

Wet-aged, grass fed, smoked prime rib of beef with horseradish cream.

Serves 30-35 people

Market Price

Marinated Pork Loin

Lime Mojo and fresh cilantro marinated pork loin with a black bean and fire roasted corn relish with cumin.

Serves 30-35 people

Market Price

Oven Roasted Turkey

Citrus-brined, five spiced rubbed, oven roasted turkey with natural pan jus.

Serves 25-30 people

Market Price

Pork Belly

Pineapple and brown sugar whiskey glazed pork belly with cloves and spiced apple chutney.

Serves 35-40 people

Market Price

Beef Filet

Himalayan sea salt and black peppercorn crusted beef filet with a merlot and wild mushroom ragout.

Serves 35-40 people

Market Price

Atlantic King Salmon

Caramelized leeks and garlic scented sautéed spinach stuffed Atlantic king salmon with dill cream.

Serves 20-25 people

Market Price

Authentic Spanish Paella**

Saffron Simmered Rice

with Andouille sausage, free range diced chicken, jumbo tiger shrimp, mussels, little neck clams, and cumin.

Finished with freshly chopped cilantro.

Market Price

Risotto Action Stations***

Caramelized Georgia Vidalia Onion and Cremini Mushroom Risotto

with black truffle oil and cabernet braised beef short rib.

Market Price.

Butter, Garlic, and Thyme Poached Sweet Maine Lobster

with light Spanish saffron and English pea risotto.

Market Price.

Fresh Spinach, Rehydrated Tomatoes, Sweet Peas, Asparagus, and Oyster Mushroom Risotto

with a sauvignon blanc essence.

Market Price.



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RECEPTIONS

⇒ Choose from our reception displays for a unique eating experience.

Reception Displays

Artisanal Homestead Cheese Table**

Based on Market availability the following cheeses to be included: Blue cheese, brie Boursin, cheddar, pepper jack, chèvre goat Manchego, smoked gouda. and Swiss cheese, Pimento cheese spread, dried fruit, fig & almond cake and honey comb. Garnished with berries, red seedless grapes, and dried apricots served with a cracker assortment.

12.00 per person

Chef's Charcuterie Table

Prosciutto, cappicola, salami, mortadella, and pepperoni served with a cracker assortment.

15.00 per person

Roasted Crudités

Zucchini, yellow squash, portabella mushrooms, carrots, roasted peppers, and asparagus.

11.00 per person



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PASSED HORS D'OEUVRES

⇒ This is just a tasting of what we have to offer, ask your salesperson for more options. Minimum of 50 pieces per item. Butler passed available for 125.00 per butler.



Hors d'oeuvres 390.⁵⁰ per 50 pieces

Mushroom Vol Au Vent

Feta Cheese and Sun-Dried Tomato in Phyllo

Vietnamese Vegetable Spring Rolls

Chicken Lemongrass Pot Stickers

Mediterranean Chicken with Fig and Tomato

Crab Rangoon

Beef Satay

Bacon Wrapped Scallops

Beef Empanadas

Pork Pot Stickers

Maryland-Style Lump Crab Cakes

Tomato and Basil Bruschetta

Blueberry and Goat Cheese Crostini

Antipasti Skewers

Apple Cinnamon Empanadas

Brie en Croute with Raspberry

Almond, Pear and Brie Tart

Specialty Hors d'oeuvres

Coconut Lobster Tails

Market Price per 50 pieces

Mini Beef Wellington

Market Price per 50 pieces

Rosemary Infused Lamb Chops

Market Price per 50 pieces

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RECEPTION BEVERAGES

Please inquire with your sales manager for Bar selection

Cash Bar

Premium Mixed Drinks

11.00

Deluxe Mixed Drinks

9.00

Premium Wine

10.00

Deluxe Wine

8.00

Specialty & Craft Beer

9.00

Domestic Beer

7.00

Bottled Water

4.00

Soft Drinks (Coca-Cola)

4.00

Hosted Bar

Priced Per Drink

Premium Mixed Drinks

13.00

Deluxe Mixed Drinks

11.00

Premium Wine

12.00

Deluxe Wine

10.00

Specialty & Craft Beer

9.00

Domestic Beer

7.00

Bottled Water

4.00

Soft Drinks (Coca-Cola)

4.00

Hosted Bar

Priced Per Person

Premium

1hr **34.00**

2hr **42.00**

3hr **51.50**

4hr **60.00**

Add'l hr **8.75**

Deluxe

1hr **27.50**

2hr **33.50**

3hr **42.50**

4hr **51.50**

Add'l hr **8.75**

Beer, Wine, Soda

1hr **24.00**

2hr **29.00**

3hr **34.00**

4hr **38.50**

Add'l hr **5.25**

Please call for pricing

Each cash bar has a bar minimum. Should actual sales fall below bar minimum during 2-hr window, client will be responsible for the difference.

Cash Bars are staffed one bartender per 100 guests. Hosted bars are staffed one bartender per 125 guests.

Bartender fee required per 4 hours of service, additional fee per hour/per bartender will apply thereafter.

All services are provided using disposable ware, additional charges will be applied for china service.

Ask your catering sales representative for specific bar selections.

CATERING GUIDELINES

Amenities & Menu Services

China Service

The standard for MIX Catering Co. is disposable service ware, this is including but not limited to: beverage services, breaks, buffets, and bars. China and glassware are only standard for a plated meals not located within the exhibit halls. Clients requesting china and glassware within the exhibit halls or in place of disposables will be subject to the per person china fee, per function.

Table Top Service

Tables for seated meal functions are provided a mid-length (90x90) black linen. An assortment of house napkin colors is also provided for plated meals. Tables for buffet meals, beverage service or receptions include stainless steel table tops with spandex bottoms or 6ft tables with black linen and black skirting. Clients request tables through building services and are NOT provided by MIX Catering unless otherwise noted.

Beverage & Alcohol Sales

We serve Coca-Cola products. The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Georgia State Liquor Control Board regulations. In compliance with Georgia state law; all beer, wine, and liquor is supplied by the Convention Center's catering contractor (MIX Catering). No alcoholic beverages are permitted outside of the Convention Center. Customers must comply with all applicable local and state Liquor Laws.

Aramark Timetable for A Successful Event

60 Days: 50% Deposit & Signed Service Agreement/Contract Due

45 Days: Food & Beverage Specifications Due

30 Days: Final Payment - 50% Deposit & Signed Event Orders Due

10/7/5 Days: 100% of Total Payment & Guarantee Due



CATERING GUIDELINES

Preferred Caterer

MIX Catering is the preferred provider of all the food and beverage at the AmericasMart and Atlanta Convention Center. To meet food and beverage minimums for events clients must order from MIX Catering.

Confirmation of Orders

The Catering Sales Agreement (contract) outlines the specific agreement between the client and the AmericasMart Catering Department. The signed Catering Services Agreement and a deposit of 50% of the clients food and beverage is due 60 days in advance of the first scheduled service.

Your catering sales manager will review your food and beverage specifications and in turn, provide you with written confirmation of the services via separate event orders for each function. Those event orders will form part of your contract and are to be confirmed, signed and returned 30 days in advance of the first scheduled service.

Confirmation of Orders Continued

Full payment is required before service commences. 50% deposit due 30 days prior to event. MIX Catering accepts company checks and money orders as payment for products and services in advance. Visa, Mastercard, and American Express are also an acceptable form of payment. All charges will be subject to a 3% processing fee. Certified funds will be required for all payments received less than five (5) business days prior to the event. Non-certified checks are not an acceptable form of payment within five (5) business days.

All events require a complete and signed Credit Card Authorization Form on file to facilitate any onsite orders or additions. All charges incurred onsite will be applied to the credit card at the closing of the event, unless paying by check, in which the client has 30 days from bill date to pay remaining balance. A credit card on file will be needed for any ancillary charges after the event.

Delivery Fees & Meal Function Minimums

All catering order or re-orders valued at less than \$100.00 "NET" will be subject to a \$25 delivery fee. There is a minimum guarantee of 50 people for all meal functions. If the guarantee is less than 50 people, a \$150 fee plus tax will apply.

Service Charges & Delivery Fees

This (Service/Delivery/Administrative) charge is NOT intended to be a tip, gratuity or service charge to the benefit of employees. NO portion of this amount is distributed to employees.

Taxes & Service Charge

All food and beverage items are subject to a 22% Administrative Fee and applicable Georgia Sales Tax, currently 8.9%. Liquor is taxed at an additional 3%. Please note that the Administrative Fee is taxable in the state of Georgia. Labor fees are not taxed nor require an admin fee. Qualified non-profit 501 (c) (3) organization requesting sales tax exemption status must provide a valid Georgia State Tax Exemption Form.

Catering Guidelines Continued

Guarantees

To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:

- Events up to 500 people require a Final Guarantee five (5) business days prior to the first event.
- Events between 501 - 2,500 people require the Final Guarantee seven (7) business days prior to the first event.
- Events over 2,500 people require Final Guarantee ten (10) business days prior to first event.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted the count may NOT be decreased.

Overage

For every plated event, MIX Catering shall be prepared to serve 5% over the Final Guarantee, up to a maximum of 50 meals. This excludes: buffets, boxed lunches and breaks. The client will be charged based upon the Final Guarantee of the actual number of meals served, whichever is greater. MIX Catering will make every effort to accommodate increases to your count(s) after the Final Guarantee is due. However, any increase exceeding 10% of the Final Guarantee will be subject to a 10% surcharge. If the count increases within the Final Guarantee timeline, the 5% average will no longer apply.

Special Meals

Your catering sales manager is available to consult you on a special meal requests and pricing to serve: vegetarian, gluten - free, vegan, kosher, halal & other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your Final Guaranteed attendance.

Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your MIX Catering Sales Manager. Any cancellation received less than 21 days of the first scheduled event will result in a fee payable to MIX Catering equal to 25% of the estimated food and beverage charges. Any cancellation received less than 14 days in advance will result in a fee of 50% of estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s).

CATERING SERVICES

Staffing & Attendants

Butlers (1 per 75 guests)

Booth Service Attendants

Bartender (1 per 100 guests)

Chef Attendant (1 per 100 guests)

Continuous Service Attendant

Continuous Beverage Attendant

200.⁰⁰ each for a four (4) hour minimum
(50.⁰⁰ each additional hour)

Service Upgrades

Dedicated Captains

Fee applies to each captain \$300.⁰⁰ per four (4) hour shift. \$75.⁰⁰ each additional hour.

Greeters or Ushers

\$200.⁰⁰ per four (4) hour shift.

Item Placement

Menus, books, favors, etc.
\$1.⁰⁰ per item.

All shifts are a minimum of four (4) hours.
\$50.⁰⁰ each additional hour, except
where noted. All applicable taxes and
service charges apply.

Additional Services

China Fee Service

\$5.⁰⁰ per person

Small Meal Fee

Buffet or sit down less than 50 people:
\$150.⁰⁰ per service

Room & Booth Service Delivery Fee

Disposable services
10% of Net

Delivery Fee

Non - disposable services
Small services less than \$100 Net
\$25.⁰⁰

Receiving & Handling Fee

Ask your catering representative for details

Rentals

Linens

Black 90x90 linens are available at no cost in rooms where food and beverage are being delivered/set-up. Standard one linen per each table seating ten guests. Additional charges for linen when table standard is not met. I.e., a room set for forty will receive four linens, one per each table seating ten guests. If room is set with five tables (eight guests per table) client must pay for additional linen.

Additional Black 90x90 Linen (Mid Length)

\$5.⁰⁰ per linen

Black 132x132 Linen (Floor Length)

Disposable services
\$16.⁰⁰ per linen

Bar Guarantee

Each bar requires a bartender fee of \$250.⁰⁰ per four (4) hour shift.

Each bar has a \$750.⁰⁰ minimum. The sales of each bar must meet at least \$500.⁰⁰. If sales fall below this amount, the difference between actual sales and the minimum will be charges to the client. Bar services of more than four (4) hours will be subject to an additional sales minimum of \$200.⁰⁰ per bar.





MIX Catering
Experience Passion

MIX Catering *Experience Passion*

For all your catering needs please contact:

William Macfarlane Goldstein, Director of Catering & Sales

MixCatering2024@gmail.com

P (404)-450-1699

MIX Catering

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